THE CITRONELLE CLUB

Eastern Influence

Starters	MIANG OF CRAB & PRAWN (S) (SF) aromatic herbs, nam jim jaew	\$ 32
	WHITE CUT CHICKEN (S) miso & sesame, cucumber, amaranth	\$ 28
	FRIED LOCAL BABY SQUIDS (G) (SF) squid ink, szechuan salt, lime	\$ 32
	CRISPY FRIED EGGPLANT (V) (S) fish fragrant dressing	\$ 26
Soup	HOT & SOUR SEAFOOD SOUP (SF) lemongrass, tomato, galangal & lime leaf	\$ 28
	'TOM KHA GAI' Aromatic coconut & chicken soup	\$ 24
Dim Sum with house-made condiments	CHICKEN & PRAWN DUMPLINGS (G) (SF)	\$ 26
	LOBSTER & SCALLOP SHU MAI (G) (SF)	\$ 32
	CHICKEN XIAO LONG BAO (G)	\$ 24
	VEGETABLE DUMPLINGS (G) (V)	\$ 22
	PORK, SHIITAKE & GINGER DUMPLINGS (G) (P)	\$ 24

S|Supplement Charge

 ${\cal G}$ - Gluten | ${\cal D}$ - Dairy | ${\cal N}$ - Nuts | ${\cal V}$ - Vegetarian | ${\cal S}{\cal F}$ - Seafood | ${\cal S}$ - Soy | ${\cal P}$ - Pork

All prices mentioned are in USD and subject to 16% GST and 10% service charge.

Gríll	KING PRAWNS (SF) smoked chili butter, shellfish oil & crispy garlic	
	MASSAMAN CURRY OF WAGYU BEEF CHEEK (N) peanuts, fried shallots & coriander	\$ 54
	STEAMED LOCAL REEF FISH (SF) (S) white soy, ginger, green onions & toasted sesame oil	\$ 58
Dessert	BITTERSWEET CHOCOLATE MOUSSE (D) (G) roasted sesame seed ice-cream	\$ 20
	GINGER, VANILLA & PISTACHIO BRULEE (D) (N)	\$ 18
	EXOTIC FRUITS SERVED OVER ICE with lychee sorbet	\$ 24
	INTERNATIONAL SELECTION OF FOUR CHEESES (D) (G) with condiments, lavosh & fruit bread	\$ 26

S | Supplement Charge

 ${\cal G}$ - Gluten | ${\cal D}$ - Dairy | ${\cal N}$ - Nuts | ${\cal V}$ - Vegetarian | ${\cal S}{\cal F}$ - Seafood | ${\cal S}$ - Soy | ${\cal P}$ - Pork

All prices mentioned are in USD and subject to 16% GST and 10% service charge.

Western Influence

Starter	LOCAL SNAPPER CRUDO (SF) buttermilk, caper leaves, smoked tomato dressing	
	CHICKPEA PANISSE (V) ricotta salata, pepper berry, rosemary	\$26
	BURRATA DI MOZZARELLA (V) fermented tomatoes, pistachio	\$35
	BLACK ANGUS BEEF CARPACCIO baby onion, cetarese, reggiano	\$35
Salad-hınch	SMOKED GRAINS $(V)(G)$ pistachio, pomegranate, crème fraiche, soft herbs	\$28
	ICED BUTTER LETTUCE (V) Persian feta, manzanilla olive, heirloom tomato	\$32
	CAESAR STYLE- GEM LETTUCE (V) roasted garlic dressing, reggiano, coddled egg	\$34
	SHAVED ZUCCHINI(V) fennel, mint, Buffala mozzarella, white balsamic.	\$35

S | Supplement Charge

 ${\cal G}$ - Gluten | ${\cal D}$ - Dairy | ${\cal N}$ - Nuts | ${\cal V}$ - Vegetarian | ${\cal S}{\cal F}$ - Seafood | ${\cal S}$ - Soy | ${\cal P}$ - Pork

All prices mentioned are in USD and subject to 16% GST and 10% service charge.

Pasta/Risotto	PACCHERI CACIO E PEPE (V)(G) black truffle, pecorino DOP.	
	ORECCHIETTE OF SPANNER CRAB(G)(S) heirloom tomato, bronze fennel	\$49
	LINGUINI OF BLACK ANGUS BEEF RAGOUT(G) San Marzano tomatoes, reggiano	\$39
	RISOTTO CARNAROLI (V) mojo verde, Buffala, seasonal grains, reggiano	\$42
Gríll	BLACK ANGUS BEEF TENDERLOIN bagna cauda, celeriac, jus gras	\$110 S.40
	GRILLED CHICKEN sweet corn, basil, preserved lemon, beluga lentil	\$65
	GRILLED CHERMOULA REEF FISH (SF) heirloom tomato, broad bean & basil sofrito	\$59
Dessert	PANNACOTTA freekeh crumble, mandarin, mountain marigold	\$25
	FLAVOURS OF TIRAMISU	\$19

S | Supplement Charge

 ${\cal G}$ - Gluten | ${\cal D}$ - Dairy | ${\cal N}$ - Nuts | ${\cal V}$ - Vegetarian | ${\cal S}{\cal F}$ - Seafood | ${\cal S}$ - Soy | ${\cal P}$ - Pork

All prices mentioned are in USD and subject to 16% GST and 10% service charge.