

Le Classique d' Antoinette

(Antoinette's Classics)

Bread & Butter | levain | baguette | walnut raisin | truffle butter 6

Antoinette's signature mushroom soup | country bread 13

Classic French onion soup | crispy cheese 16.5

Aglio Olio | seafood | spaghetti 26

Crab Pomodoro | tagliatelle | chilli 26

Sirloin Steak | red wine shallot sauce | carrot puree | braised daikon | roasted potatoes 36

Ballotine de Poulet à la Grandmère | chicken roulade | chasseur style | pomme puree | seasonal vegetable 30

Duck Rillete | wild mushroom | poached eggs | levain 22

Risotto | mushroom | crispy ham | cheese 24

Hakka Gnocchi 26

An original creation by Chef Pang; traditional abacus seeds sautéed with dried shrimp, cuttlefish, cured pork, morel mushroom, white wine and finished with foie gras.

Le Menu Saison

(Seasonal Specials)

Smoked Duck Salad | red & white sorghum | edamame | honey mustard dressing
6 minutes egg | Mixed greens 20

Kale Caesar | bulgur | classic caesar dressing | pan-fried chicken breast | butternut squash
poached egg | garlic croutons 24

Double Prawn Linguine | lobster | spicy shrimp floss | ebi sakura | ebiko | prawn bisque 28

Parisian gnocchi | red quinoa | italian sausage | mushroom | poached egg | parmesan cheese 24

Wagyu Beef Tagliatelle | whole wheat tagliatelle | wagyu beef ragout | onsen egg | cheese 28

Sea Bass | white wine velouté | seasonal vegetable | pomme puree 26

Dessert A La Carte

Fondant au Chocolat 14

cold brewed coffee ice cream | orange confit

Crepes

Concorde | savory crêpe | roasted chicken | bacon | creamy morel mushroom sauce 22

Picardy | savory crêpe | sautéed mushroom | ham | swiss gruyere cheese sauce 22

Florentine | serrano ham | emmental cheese | sunny side up | hollandaise sauce 18

Nougatine | nutella | salty caramel | caramelized filo | nougatine ice cream | vanilla crème chantilly 18

Chocolicieux | warm chocolate sauce | 66% dark chocolate ice cream | vanilla crème chantilly 18.5

Lunch 11am to 3pm (Monday to Friday) | Dinner 6pm to 930pm (Monday to Sunday & Public Holiday)

A N T O I N E T T E

prices are subject to 10% service charge and prevailing taxes

Le Boissons

(Beverage)

Regular Coffee	5.3	Orange pekoe bright citrus notes	8.5
Single Espresso	5.3	Darjeeling crisp floral & honey tones	9
Double Espresso	5.8	Assam malt notes and a brisk finish	9.5
Cappuccino	6.3	Jasmin Perles fresh jasmine blossoms	8.5
Café Latte	6.3	Silver Needle organic pink rose	9
Café Antoinette Crème	6.8	Sencha rose petal marigold Mint	10
Café Viennois	6.8	7 years old Raspberry Pu-Erh	9
<i>antoinette coffee served with crème chantilly</i>		Orchids In Spring	9
Camouflage Matcha Café Latte	7.5	oolong mango & passionfruit orchids petals	
Antoinette's Hot chocolate	7	<u>Infusions aux Herbes Herbal teas</u>	
<i>vanilla perfumed hot chocolate</i>		French rose voluptuous & luxurious	9
Viennese Hot Chocolate	8	Chamomile floral sweet & calming	9
<i>with crème chantilly on the side</i>		Sencha orange blossom lemon peel	9
Iced Coffee	5.8	Moroccan mint lemongrass green tea	8.5
Iced Cappuccino	6.8	 	
Iced Latte	6.8	<u>Nouveaux thés New teas</u>	
Antoinette's Iced Chocolate	7	Earl grey d'Antoinette Antoinette's signature	10
Iced Lemon Tea / glass	6.5	Peach melba	9
Iced lychee orange tea / glass	7	green tea dried peach apricots	
Iced Yuzu Jasmine Green Tea	9	Violet Flower	8
Bubble Bath / glass		black tea luscious wild violet	
Elderflower Soda	8	Tiramisu	8
Yuzu Soda	8	roasted coffee luscious caramel	
Iced yuzu, mango and passionfruit		Blonde Rose	8
green tea / pot	12.5	golden monkey tea french rose petals	
Iced elderflower, strawberry with			
French rose buds / pot	12.5		

Les Boissons Spécialité

(The Specialty Beverage)

Huat ah! | earl grey tea | pandan juice | pineapple puree | lychee puree | fresh pineapple | vodka 18
non alcoholic 14

Blue Romance | peach puree | blue pea flower | yuzu soda 12

Pretty Pink | raspberries | calpis soda | mint leaf | lime | gin 16
non alcoholic 12

Grey Sky Dark Cloud | iced matcha | salty cheese foam | dark cloud 10

Prescription | houjicha latte | okinawan syrup | fairy grass 12

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All Day Breakfast

Sandwiches

served with roasted potatoes and side salad

Smoked Salmon Tartine 16

scrambled egg | sour dough | dill cream cheese
pickled cucumber | avocado | dill | capers | shallots

Croque Madame 14

kurobuta ham | gruyere cheese sauce
white toast | fried egg

Mushrooms Muffins 16

creamy mushroom ragout | ham | english muffin
poached egg | dijon mustard

Pulled Pork Grilled Cheese 16

braised pork shoulder | cheddar cheese
country bread | caramelized onion | mustard | pickles

Antoinette's Breakfast 25

choice of egg | bacon and sausage | toast | viennoiseries
choice of drinks

substitute bacon with smoked salmon +2

Eggs Florentine 18

english muffin | poached egg | wilted spinach | serrano ham
hollandaise sauce

French toast 14

crème chantilly | maple syrup
with caramelized banana +4

Pancakes 14

fresh berries | butter | crème chantilly | maple syrup

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Le Menu Brunch

Saturday, Sunday & Public Holiday
11am to 6pm

Sandwiches

served with roasted potatoes and side salad

Smoked Salmon Tartine 16

scrambled egg | sour dough | dill cream cheese
pickled cucumber | avocado | dill | capers | shallots

Croque Madame 14

kurobuta ham | gruyere cheese sauce
white toast | fried egg

Mushrooms Muffins 16

creamy mushroom ragout | ham | english muffin
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Le Menu Brunch

Saturday, Sunday & Public Holiday
11am to 6pm

Duck Rillete 22

wild mushroom | poached eggs | levain

Piperade 20

kurobuta sausage | potato | baked eggs | emmental cheese
levain

Aglio Olio 26

seafood | spaghettini

Crab Pomodoro 26

tagliatelle | chilli

Smoked Duck Salad 20

red & white sorghum | edamame | honey mustard dressing
6 minutes egg | mixed greens

Kale Caesar 24

bulgur | classic caesar dressing | pan-fried chicken breast
butternut squash | poached egg | garlic croutons

Double Prawn Linguine 28

lobster | spicy shrimp floss | ebi sakura | ebiko
prawn bisque

Wagyu Beef Tagliatelle 28

whole wheat tagliatelle | wagyu beef ragout | onsen egg
cheese

Omelette au Fromage 18

omelette filled with cheese | smoked bacon
creamy mushroom ragout | toast

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Set Meal

Monday to Friday

11am to 3pm

6pm to 10pm

Tomato Consommé

mozzarella | pesto toast

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Salade Tropicque

pineapple | mango | mixed greens | plum dressing

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Mushroom Alfredo

creamy mushroom ragout | tagliatelle | serrano ham

Or

Boeuf Bourguignon

(burgundy style red wine braised beef)

braised wagyu brisket in red wine | pomme puree
seasonal vegetables

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Coffee | Tea | Orange juice

30

Dessert of the day +5



Le Menu Citigold

Tomato Consommé

mozzarella | pesto toast

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Salade Tropicque

pineapple | mango | mixed greens | plum dressing

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Duck Rillette

wild mushroom | poached eggs | levain

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Poulet à la forestière

pan-fried chicken breast | white wine mushroom sauce
roasted potato | seasonal vegetable

Or

Boeuf Bourguignon

(burgundy style red wine braised beef)

braised wagyu brisket in red wine | pomme puree
seasonal vegetables

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Dessert of the moment

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Petit Fours

70 for 2

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