

## Le Classique d' Antoinette

(Antoinette's Classics)

**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 Rilette** | 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

### Watermelon Kakigori 20

rose foam | fresh watermelon | yuzu cream  
earl grey chiffon cake | almond crumble | strawberries

## Sides

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

**Baked Rigatoni** | spicy tomato cream sauce | italian sausage | cheese gratin 8

**Petit Salade** | mixed greens & grains | honey mustard dressing | butternut squash | garlic croutons 6

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)

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

Monday to Friday 3pm 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  
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 18

fresh berries | banana | honeycomb butter | maple syrup

#### Pancakes 18

sausage | roasted tomato | salad

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## Le Menu Brunch

Saturday, Sunday & Public Holiday  
10am 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  
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 | 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  
10am to 6pm

### **Duck Rillette 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 | crispy 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

### Bœuf 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

### Bœuf 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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