

# Prologue



## SERVE EN SKILLET

- Gambas** ..... 440  
Vannamei Shrimp, Parma Ham, Garlic, Anchovy
- Pepperoni Ajillo** ..... 390  
Shimeji, Paris Mushroom, Garlic, Semi-Dried Tomato, Black Olive
- French Escargot Fricassee** ..... 590  
Homemade Pancetta, Paris Mushroom, Crème Fraiche, Gorgonzola, Semi-Dried Cherry Tomato, Walnuts
- Beef Rendang** ..... 780  
Braised Australian Wagyu Brisket, Jasmine Rice, French Beans, Broccoli, Carrot



## SERVE EN COCOTTE

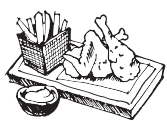
with Rye Bread

- Roasted Pumpkin Soup** ..... 290  
Coconut Foam, Goji, Curry Leaf, Pumpkin Seed, Cardamom, Garam Masala
- Creamy Mushroom Soup** ..... 460  
Paris Mushroom, Onion, Parsley, Scallion
- French Onion Soup** ..... 630  
Caramelized Onion, Gruyere, Melba Toast
- Beef Burgundy** ..... 510  
Wagyu Beef Cheek, Mashed Potato, Carrot, French Beans, Mushroom
- Lamb Ragu** ..... 485  
Australian Lamb Shoulder, Broccoli, Cauliflower, French Beans, Carrot



## SALAD

- Green Salad** ..... 480  
French Beans, Green Asparagus, Sweet Corn, Lady Finger, Mango, Candied Walnuts, Passion Mango Dressing
- Chopped Salad** ..... 390  
Romain Lettuce, Fuji Apple, Fragrance Pear, Bacon, Cranberries, Feta, Poppy Seed Creamy Dressing
- Caesar Salad** ..... 370  
Romain Lettuce, Croutons, Crispy Bacon, Shaved Parmesan, Creamy Caesar Dressing
- Bulgur Salad** ..... 390  
Octopus Carpaccio, Cherry Tomato, Cucumber, Red Onion, Yuzu Dressing, Mesclun Salad
- Pork Quinoa Salad** ..... 480  
Canadian Pork Belly Confit, Thai Dressing, Raisin, Cucumber, Paprika, Cherry Tomato, Caramelized Peanuts



## FRITS

- Chicken Karaage** ..... 350  
Marinated with Soy Sauce, Harissa Miso Dip, Italian Parsley, Chili
- Honeycomb Tripe** ..... 370  
Stewed Honeycomb Tripe, Cayenne, Rosemary, Garlic, Sriracha Mayonnaise
- Kataifi Shrimp** ..... 540  
Wrapped with Kataifi, Basil Pesto Mayonnaise, Fried Basil
- Butter Milk Chicken** ..... 490  
Homemade Gravy, Potato Wedge



## PIZZA

\* with Burrata +390

- Margherita** ..... 310  
Mozzarella, Stewed Tomato Sauce, Basil, Olive Oil
- Pepperoni** ..... 380  
Spicy Sausage, Mozzarella, Stewed Tomato Sauce, Olive Oil
- Quattro Formaggi** ..... 620  
Mozzarella, Gruyere, Gouda, Gorgonzola
- Frutti di Mare** ..... 750  
Squid, Mussels, Shrimp, Paris Mushroom, Stewed Tomato Sauce, Pesto
- Prosciutto Rucola** ..... 730  
Parma Ham, Arugula, Cherry Tomato, Stewed Tomato Sauce, Olive Oil, Shaved Parmesan
- Carbonara** ..... 770  
Alfredo Sauce, Homemade Bacon, Mozzarella, Parmigiano, Egg, Arugula
- Salsiccia** ..... 560  
Mozzarella, Stewed Tomato Sauce, Homemade Sausage, Button Mushroom, Shimeji, Enoki



## GRILL

- Iberian Cabecero** ..... 890  
Chimichurri, Mexican Fried Brown Rice, Onion, Bell Pepper, Oregano, Cilantro, Lime
- Lomo Saltado** ..... 1,200  
US Ribeye 120g, Stir Fried Vegetables, Butter Rice
- Australian Lamb Chops** ..... 1,950  
Indian Spice, Turmeric Rice, Yogurt Sauce, Romaine Lettuce, Onion, Cucumber, Tomato
- 300g US Angus Ribeye** ..... 2,200  
Choice of Peppercorn or Mushroom Sauce  
Choice of Mashed Potato, Potato Gratin or Garlic Rice
- 800g Canadian Bone-in Ribeye** ..... 5,900  
Peppercorn Sauce, Japanese Steak Sauce, Mashed Potato, Garlic Rice



## SEAFOOD

- King Prawn** ..... 690  
Nasi Goreng, Coconut Milk, Basil Pesto, Brown Rice, Spring Onion, French Beans, Bean Sprout, Kecap Manis, Egg
- Norwegian Salmon** ..... 980  
Steak Cut, Ratatouille, Basil Pesto, Arugula Salad
- Miso Canadian Black Cod** ..... 1,300  
Miso Marinated Cod, Pearl Barley Mushroom Risotto, Spinach, Soy Anchovy Garlic Sauce
- Moules Marinière** ..... 690  
Chilean Mussel, Italian Parsley, Garlic, Onion, White Wine, French Fries
- Fine de Claire Oysters (6pcs)**
  - Fresh ..... 1,100
  - Baked ..... 1,300

## SIDES

- Rice** Plain / Garlic Butter ..... 60
- Potato** Mashed / Wedges / Gratin ..... 120
- Truffle Potato Chips** ..... 150
- Sweet Potato Chips** ..... 120



## PASTA

every dish is served with our home-made fresh pasta

- Amatriciana** ..... 420  
Homemade Iberico Pancetta, Semi-Dried Cherry Tomato, Basil, Olive Oil, Parmesan
- Potato Gnocchi** ..... 460  
Gorgonzola, Walnuts, Pine Nuts, Onion, Spinach
- Squid and Zucchini Tempura** ..... 480  
Creamy Genovese Sauce, Anchovy, Pumpkin flower, Parmesan, Ichimi Togarashi
- Truffle Mushroom Tagliatelle** ..... 490  
Button Mushroom, Parmigiano, Cream
- Smoked Salmon Cream Pasta** ..... 595  
Homemade Norwegian Smoked Salmon, Onion, Caper, Cream, Dill, Lemon
- Homemade Sausage Tagliatelle** ..... 535  
Porcini, Button Mushroom, Crème Fraiche, Parmigiano
- Vongole** ..... 460  
Spaghetti, Manila Clams, Tomato, Italian Parsley



## RISOTTO

- Shitake Mushroom Risotto** ..... 580  
Crispy Bacon, Asparagus, Semi-dried Cherry Tomato, Spring Onion, Garlic, Parmesan, Thyme, Italian Parsley
- Adlai Risotto** ..... 630  
Wild Garlic Pesto Cream, Squid, Mussels, Shrimp, Parmesan Crisp, Fried Leeks, Italian Parsley
- Iberico Cabecero Risotto** ..... 780  
Button, Enoki and Shimeji mushroom, Green Asparagus, Semi-dried Cherry Tomato, Arugula, Parmesan
- Hokkaido Scallop and King Prawn** ..... 1,400  
Creamy Bisque, Parmigiano, Basil Frits
- Pork Adobo** ..... 480  
Canadian Pork Confit, Garlic Rice, Fried Egg, Garlic Confit, Spring Onion
- Roasted Beef Bowl** ..... 590  
Japanese Steak Sauce, Garlic Rice, Pan-fried Vegetables, Sous Vide Egg, Potato Frits



## GALETTE

- Fromage** ..... 390  
Mozzarella, Parmigiano, Gorgonzola, Gouda, Mesclun and Arugula Salad, Sous vide Egg
- Jambon Cru** ..... 490  
Prosciutto, Pepperoni, Mozzarella, Arugula Salad, Parmesan, Cherry Tomato, Sous Vide Egg, Paprika Powder
- Complete** ..... 560  
Homemade Ham, Tomato, Mushroom, Mozzarella, Parmesan, Spinach, Sous Vide Egg, Salad
- Norwegian Salmon** ..... 695  
Homemade Smoked Salmon, Mozzarella, Gouda, Alfredo Sauce, Asparagus, Sous Vide Egg, Salad
- Hokkaido Scallop** ..... 995  
Searred Scallop, Creamy Leek, Mozzarella, Gouda, Crème Fraiche, Italian Parsley, Salad
- Jardiniere** ..... 555  
Alfredo Sauce, Tomato, Mushroom, Mozzarella, Parmesan, Spinach, Sous Vide Egg, Salad

# Prologue

## BREAKFAST MENU

### BREAD

#### Roasted Canadian AAA Beef Sandwich ..... 490

Caesar Dressing, Romaine, Julienne Vegetables, Gherkins, Honey Mustard, Fried Egg

#### Home-made Smoked Salmon Sandwich .... 480

Norwegian Salmon Cream Cheese Dill Dressing, Mesclun Salad, Julienne Vegetables, Caper, Fried Egg

#### 🌿 Mediterranean Sandwich ..... 390

Ratatouille, Mesclun, Arugula, Parmigiano, Pesto Mayonnaise, Sous vide Egg

#### 🌿 Avocado Smash ..... 390

Poached Egg, Feta, Arugula, Basil Oil, Caper, Dill, White Rye Bread

#### Pan Con Chicharon ..... 475

Pan de sal, Canadian Pork Confit, Fried Sweet Potato, Red Onion, Tomato, Cilantro, Paprika, Lime

### SOUFFLÉ PANCAKES



#### 🌿 Mixed Berries ..... 435

Mixed Berries, Chantilly Cream, Homemade Granola, Raspberry Sorbet, Bourbon Vanilla



#### 🌿 Banana Caramel ..... 420

Caramelized Banana, Cinnamon, Caramel Cream, Coconut Sugar, Cashew, Vanilla Ice Cream



#### 🌿 Matcha ..... 460

Matcha Pancake, Chantilly Cream, Fresh Strawberry, Homemade Granola, Caramelized Almond, Cacao Nibs, Coconut Sugar, Vanilla Ice Cream



### EGG

#### 🌿 Three-Egg Omelette ..... 360

Mushroom, Roasted Tomato, Green Salad, Rye Bread

#### Big Breakfast ..... 470

Fried Egg/Scrambled Egg, Homemade Bacon & Sausage, Mushroom, Roasted Tomato, Rye Bread

#### Egg Cocotte Parisienne ..... 375

Homemade Ham, Paris Mushroom, Crème Fraiche, Mozzarella

#### Egg Cocotte Piperado ..... 395

Piperade, Mushroom, Bacon, Cumin, Crème Fraiche, Mozzarella, Basil Frits

#### 🌿 Egg Cocotte Fromage ..... 365

Mozzarella, Parmigiano, Gorgonzola, Gouda, Mesclun and Arugula Salad, Sous vide Egg

#### Egg Cocotte Norwegian ..... 520

Home Cured Smoked Salmon, Crème Fraiche, Mozzarella



### RICE BOWL

#### Kimchi Rice ..... 440

Wagyu Australian Beef, Brown Rice, Korean Seaweed, Sesame, Sunny Side Up Egg

#### Smoked Bangus Rice ..... 330

Bangus Belly, Brown Rice, Eggplant, Garlic, Scallion, Shallots, Pickled Vegetables

#### US Angus Ribeye Tapsilog..... 630

Garlic Rice, Fried Egg, Pickled Vegetables

#### Pork Adobo ..... 480

Canadian Pork Confit, Garlic Rice, Fried Egg, Garlic Confit, Spring Onion

#### Nasi Goreng Prawn ..... 390

Basil Pesto, Coconuts, Brown Rice, Spring Onion, French Beans, Bean Sprout, Kecap Manis, Egg

#### Roasted Canadian AAA Beef Bowl ..... 590

Japanese Steak Sauce, Pan-fried Vegetables, Sous Vide egg, Potato Frits



### GALETTE

#### Complete ..... 560

Homemade Ham, Tomato, Mushroom, Mozzarella, Parmesan, Spinach, Sous Vide Egg, Salad

#### Jambon Cru ..... 490

Prosciutto, Pepperoni, Mozzarella, Arugula Salad, Parmesan, Cherry Tomato, Sous Vide Egg, Paprika Powder

#### 🌿 Fromage ..... 390

Mozzarella, Parmigiano, Gorgonzola, Gouda, Mesclun and Arugula Salad, Sous vide Egg

#### Norwegian Salmon ..... 695

Homemade Smoked Salmon, Mozzarella, Gouda, Alfredo Sauce, Asparagus, Sous Vide Egg, Salad

#### Hokkaido Scallop ..... 995

Seared Scallop, Creamy Leek, Mozzarella, Gouda, Crème Fraiche, Italian Parsley, Salad

#### 🌿 Jardiniere ..... 555

Alfredo Sauce, Tomato, Mushroom, Mozzarella, Parmesan, Spinach, Sous Vide Egg, Salad



### CREPE

#### Berry Berries ..... 440

Strawberry, Raspberry, Blueberry, Pastry Cream, Fromage Blanc and Raspberry Sorbet

#### Caramelized Banana..... 390

Amaretto, Caramel Sauce, Bourbon Vanilla Ice Cream, Chantilly Cream, Almond Crisp

#### Suzette..... 460

Caramelized Orange, Grand Marnier, Bourbon, Vanilla Ice Cream

#### Praline Chocolate..... 495

Banana, Strawberry, Hazelnuts, Bourbon Vanilla Ice Cream, Cacao Nibs, Candied Walnuts, Chantilly

# COFFEE IN-HOUSE ROASTED

## ESPRESSO

### Available Beans:

#### HIROBLEND

Our flagship Hiro Blend is a balance of aroma, body and flavor all in one with a fruity taste. This delicious well-rounded coffee is roasted medium-dark with a rich flavor and smooth, clean finish.  
ORIGINS: Brazil, Ethiopia, Indonesia

#### MIDNIGHTBLEND

The Midnight Blend is full-bodied with a very rich and bold flavor and almost no acidity. Our darkest roast yet, this intense and deep blend will be a favorite among dark coffee lovers.  
ORIGINS: Brazil, Guatemala

<b>Black</b> ristretto, espresso, americano .....	130
<b>White</b> macchiato, café latte, cappuccino, café mocha, caramel macchiato .....	150
<b>Iced</b> americano, latte, mocha, caramel macchiato .....	150
<b>Decaf Option</b> Ethiopia Sidamo .....	add 30
<b>Extra Shot</b> .....	add 90
<b>Beans by the Bag</b> 200g.....	Hiro Blend 450 / Misty Valley 550 / Mimi Blend 450 / Midnight Blend 400 / Decaf 500

## FILTER

<b>Batch Brew</b> House Blend .....	130
<b>Cold Brew</b> single origin steeped in small batches .....	Ethiopia Misty Valley 160
<b>Kalita 101</b> check today's single origin and blend availabilities .....	160
.....	
<b>Tea</b> earl grey, green, black jasmine, chamomile, English breakfast, finest, peppermint, mixed berry .....	85
<b>Matcha (Hot / Iced)</b> latte, cappuccino, espresso, caramel .....	160

## JUICE & SODA

<b>Soda</b> coke regular, coke zero, royal, sprite .....	80
<b>Fresh Juice</b> orange, pineapple, calamansi .....	110
<b>Iced Tea</b> .....	110
<b>Bundaberg</b> ginger beer, lemonade, sarsaparilla, apple cider .....	170
<b>Yuzu Soda</b> .....	180

## SHAKE

<b>Choco Vanilla</b> .....	240
<b>Mango</b> .....	120
<b>Watermelon</b> .....	120

## WATER

<b>Bottled Water</b> .....	70
<b>Acqua Panna / San Pellegrino</b> .....	170
<b>Soda / Tonic Water</b> .....	100

## BEER

<b>Corona</b> .....	240
<b>Hoegaarden</b> .....	240
<b>Stella Artois</b> .....	220
<b>San Miguel Light</b> .....	110
<b>San Miguel Pale Pilsen</b> .....	110
<b>San Miguel Super Dry</b> .....	130
<b>Heineken</b> .....	120
<b>Heineken Silver</b> .....	150
<b>Kirin</b> .....	150

## HOUSE WINE

### RED

<b>Smoking Loon Cabernet Sauvignon</b> .....	350/1,750
<b>The Path, Merlot</b> .....	420/2,100

### WHITE

<b>Smoking Loon Sauvignon Blanc</b> .....	350/1,750
<b>Pepperwood Grove Chardonnay</b> .....	330/1,600

## KOMBUCHA

<b>Cherry Plum / Lemon, Lime &amp; Mint / Apple Crisp / Ginger Lemon</b> .....	200
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## DESSERT

### SOUFFLÉ PANCAKES \*30 mins cooking time

<b>Mixed Berries</b> .....	435
Mixed Berries, Chantilly Cream, Homemade Granola, Raspberry Sorbet, Bourbon Vanilla	
<b>Banana Caramel</b> .....	420
Caramelized Banana, Cinnamon, Caramel Cream, Coconut Sugar, Cashew, Vanilla Ice Cream	
<b>Matcha</b> .....	460
Matcha Pancake, Chantilly Cream, Fresh Strawberry, Homemade Granola, Caramelized Almond, Cacao Nibs, Coconut Sugar, Vanilla Ice Cream	

### CAKES

<b>Dulce de Leche Cheesecake</b> .....	250 / 2,300
<b>Matcha Torte</b> .....	330 / 3,100
<b>Dark Chocolate Cake</b> .....	260 / 2,900
<b>Passion Fruit Cheesecake</b> .....	195
<b>Plaisir Sucre</b> .....	325
<b>Opera</b> .....	295
<b>Dome Chocolate Hazelnut</b> .....	285
<b>Banana Caramel Choux</b> .....	175
<b>Banana Pumpkin</b> .....	195

### ICE CREAM

<b>Chocolate / Vanilla</b> .....	150
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### COOKIES

<b>Dark Chocolate Sea Salt</b> .....	99
<b>Double Chocolate</b> .....	99
<b>Chocolate Caramel</b> .....	99
<b>Chocolate Walnut</b> .....	99