

DELI COUNTER

CHEESE BOARD **V** 990
Assortment of 4 cheeses, semi-dried grapes, pineapple mostarda

CHARCUTERIE PLATTER **P** 990
Chef's selection of 4 European cured meat, cornichons

JAMÓN IBERICO DE BELLOTA GUIJUELO (60 GR) 1600
Hand-cut Txanton top-quality jamón, served with tomato crackers

THE DOCTOR'S PLATTER **P** 1980
A mix of our cheese board, charcuterie platter, chicken liver mousse, chef rillettes, grapes, pineapple mostarda, cornichons

SAUSAGE PLATTER **P** 990
4 grilled home-made sausages
(rotating selection weekly, ask our crew!)

To share

PÂTÉ EN CROÛTE **P** 680
Traditional terrine wrapped in pastry crust with duck, pork, foie gras, chicken liver, wild mushrooms, pistachios; served cold

CHICKEN LIVER MOUSSE
WITH ORGANIC MAPLE SYRUP 495
Dr Wine's living legend, homemade pickles, crostini

FINE DE CLAIRE FRENCH OYSTERS
SERVED WITH MIGNONETTE SAUCE

3 OYSTERS 770
6 OYSTERS 1400
12 OYSTERS 2700

SEAFOOD PLATTER 1750
SERVED ON ICE OR GRILLED WITH GARLIC BUTTER
Fine de Claire oysters, mud crab, prawns, mussels, clams and dipping sauces

To share

BAKED OYSTERS
AKLAN OYSTERS WITH ROCKING DR. ROCKEFELLER MAGIC

3 OYSTERS 400
6 OYSTERS 740
12 OYSTERS 1450

OSCIETRA CAVIAR 30 GR 5500
Blinis, sour cream, horseradish, shallots, capers, egg yolk

SOUPS

LA SOUPE À L'OIGNON GRATINÉE **V** 590
Aged 18 months, gruyère cheese
on toasted rustic sourdough

STARTERS

ESCARGOTS À LA BOURGUIGNONNE
(6 PCS) **P** 590
Burgundy snails, smoked bacon, parsley garlic butter

FOIE GRAS AU TORCHON 1490
Duck liver terrine, pear chutney, crostini

SHRIMP POPCORN 590
Bite-size parmesan breaded shrimps, horseradish cocktail sauce

BÉBÉ CALMARS FRITS 590
Deep fried baby calamari, K.A.S (kick ass sauce)

AMBERJACK "HAMACHI" CRUDO 640
Raw sliced Amberjack fish, 96h fermented cold tomato consommé, fresh lime, cucumber, chilli pepper drops, chives and sundried tomato oil

PIZZA TARTE FLAMBÉE **V** 490
Tomato reduction, champignons, mozzarella & Cambozola cheese, arugula
ADD EXTRA PROSCIUTTO **P** - 100
ADD WHOLE BURRATA - 400

ALSACE TARTE FLAMBÉE **P** 590
Firebrick oven-baked thin crust crème fraîche, smoked bacon, mushroom, truffle

GAMBAS PASTIS 690
Prawns garlic chilli flambéed with pastis

PAN SEARED FOIE GRAS &
HOKKAIDO SCALLOP 1190
Porcini, smoked cauliflower puree and 24 months comte sauce

EGGPLANT BEETROOT ZA'ATAR **V** 495
Tahini, roasted garlic, za'atar, barley salad, charred baby carrots, fermented beetroot, cassava chips

SALADS

SALADE CÉSAR DU CHEF **V** 480
Quail eggs, anchovy-parmesan dressing, croutons
WITH SEARED PRAWNS - 840
WITH BONELESS CRISPY CHICKEN - 680

SEXY BURRATA 4.0 **P** 860
Char-grilled kale, arugula, semi-dried cherry tomatoes, roasted marinated beetroot, hazelnut vinaigrette, house-cured crispy guanciale, figs

MR. SEGUIN'S GOAT CHEESE SALAD 2.0 **V** 780
Sourdough bread, caramelized fresh green apples, roasted walnuts, roasted cherry tomatoes, radish, traditional grainy mustard, aged balsamic dressing

TIGER PRAWN BISQUE 590
Aromatic creamy prawn soup, spiced rum flambéed, garlic butter crouton

WILD MUSHROOM SOUP **V** 590
Shiitake, porcini, chanterelle, truffle, croutons, extra virgin olive oil, rosemary, thyme

MAIN COURSE

DR WINE'S WAGYU BEEF BURGER 790
Melted gruyère & brie cheese, caramelized onions, truffle cream, tomatoes, lettuce, French fries
ADD PAN SEARED FOIE GRAS - 490

NDUJA RIGATONI CARBONARA **P** 790
Rigatoni pasta tossed with spicy cured Italian nduja with Calabrian chili peppers, egg yolk cream, and Parmigiano Reggiano

ST-TROPEZ "AL AGLIO OLIO" PRAWN
SCALLOPS SPAGHETTI 850
Chardonnay pesto, Noilly Prat French vermouth

MOULES PROVENÇALES
À LA HOEGAARDEN **P** 850
Garlic, tomato, Hoegaarden beer, pancetta, chili, paprika, herbes de Provence & parsley. Served with crispy French fries

VEGETABLE LASAGNA MAGHREB STYLE **V** 720
Porcini shiitake ragu, goat cheese béchamel, homemade flat sheet pasta, chanterelle, oyster mushrooms, eggplant, Comté, mozzarella, basil

PORK CORDON BLEU **P** 940
Crispy breaded pork tenderloin with smoked prosciutto and Morbier cheese filling, mustard demi-glace, arugula salad, fermented pickles, French fries

CHAR-GRILLED OCTOPUS ESPELETTE **P** 980
Australian octopus, buttered fondant potatoes, chorizo migas, cured egg yolk, squid emulsion, and smoked chili-lime glaze.

SALMON WITH IKURA & FREGOLA SARDA 1280
Pan-seared Tasmanian salmon filet served over Sardinian fregola sarda, seasonal vegetables, beurre blanc, ikura pearls

TARTIFLETTE **P** 980
French Alp traditional home-made Diot sausage, reblochon cheese melted, smoked bacon, potato, leek

36-HOUR LAMB SHANK MOROCCAN TAGINE 1480
Slow-cooked Australian lamb shank in a rich Ras el Hanout sauce, served with couscous, seasonal vegetables, merguez sausage, and harissa yogurt

ROASTED HALF ORGANIC CHICKEN 1200
Marinated with Basque secret spices, served with char-grilled zucchini, potatoes, baby carrots, eggplant, French beans and chicken jus

OSSO BUCO À LA GREMOLATA 1290
Slow cooked beef shank (500g), buttered French beans
BASIL TAGLIATELLE PASTA
OR
SAFFRON CASHEW JASMIN RICE

To share

CONFIT COD ZUCCHINI 1220
Slow cooked , zucchini velouté, leeks, crispy garlic, smoked pimenton d'espelette

STEAK TARTARE "AU COUTEAU" 1280
A-la-minute knife-chopped raw grass-fed tenderloin beef chef's secret spiked mix, French fries, crostini

JY FIREBRICK OPEN CHARCOAL GRILL

TOMAHAWK 1.5 KG AUSTRALIAN
SIR HARRY WAGYU MB2-3 9800
2 side dishes & 2 sauces

21 DAYS HOUSE DRY AGED USA CERTIFIED ANGUS
BEEF PRIME RIBEYE WITH BONE 100 GR / 1090
2 side dishes & 2 sauces

To share

BLUE RIBBON USDA - CAB RIBEYE 2880
1 side dish & 1 sauce

FIVE FOUNDERS AUSTRALIAN STRIPLOIN MB2+ 1980
1 side dish & 1 sauce

DR WINE SIGNATURE *POMMES ALIGOT*
3 cheeses mashed potatoes

GARNISH SIDE **V** 250
• POMMES ALIGOT
• GLAZED VEGETABLES ELEVATE
• FRENCH FRIES
ADD TRUFFLE - 100
• PILAF GARLIC-BUTTER RICE

SAUCE SIDE 120
• BEARNAISE **V**
• BORDELAISE TRUFFLE SAUCE
• CHIMICHURRI **V**

DESSERTS

PARIS-BREST **V** 390
Choux pastry, hazelnut praline flavoured cream, flaked almonds

CRÈME BRÛLÉE (VANILLA OR MATCHA) **V** 350
Cigar roll biscuit

COULANT AU CHOCOLAT **V** 350
Molten lava cake, Madagascar vanilla ice cream

TARTE TATIN MILLE-FEUILLE **V** 480
Caramelized apples, vanilla sabayon over buttered puff pastry and choice of ice cream

FRUIT PLATTER **V** 550
MANILA CREAMERY ICE CREAM **V** 150
- Madagascar vanilla
- Davao dark chocolate
- Passion fruit