



THE STRAND RESTAURANT

SINCE 1901

STARTER

Fine De Claire Oyster Nr 3 (One Piece)	\$ 3
Burrata Salad, Served with a Tomato Trilogy, Balsamic Caviar, Pesto and Iberico Ham	\$ 14
Veal Tartare, Crispy Mushrooms, Egg Sabayon, Fresh Black Truffle and a Red Wine Reduction	\$ 18
Octopus Served with Potato Confit, Black Olive Explosion and a Smoked Mussel Broth	\$ 14
Pan-Fried Hokkaido Sea Scallops, Oscietra Caviar and a Sea Urchin Emulsion	\$ 22
A Selection of Prime Italian Charcuterie	\$ 28

PASTA AND RISOTTO

Tortellini Stuffed with Liquid Foie Gras, Potato Veloute, Seasonal Pan-fried Mushrooms and A Duck Consomme	\$ 26
Homemade Strozzapreti Pasta, Sous Vide Lamb Ragout and Cheese Seasoned in Barolo Wine	\$ 22
Tagliatelle with Fresh Black Truffles and Parmesan Emulsion	\$ 28
Arborio Risotto Cooked in Merlot Wine, Braised Beef Tongue and Walnut Dust	\$ 24
Black Rice Cooked in a Shellfish Broth Served with King Prawns, Sea Scallops and Mussels	\$ 26

FISH AND SHELLFISH

Chilean Sea Bass Marinated in Champagne, Served with Spring Vegetables	\$ 38
Dover Sole Served with a Mediterranean Sauce Emulsion	\$ 32
Char-Grilled King Prawns, Quinoa and Fennel Emulsion	\$ 34

Menu prices subject to 5% Government tax and 10% Service charge



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MEAT AND POULTRY

Wagyu Striploin, Fresh Spinach, Truffle and Foie Gras	\$ 58
Fillet Of Char-Grilled New Zealand Lamb Loin With Thyme and Fermented Eggplant	\$ 38
Sous Vide French Pigeon, Served with a Sweet Potato Trilogy and Roasted Coffee Sauce	\$ 42
Perfectly Roasted Baby Chicken, Seasonal Mushrooms, Peas and Lentils	\$ 32

CHEESE

Cheese Board (60 G)	\$ 17
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DESSERT

The Strand Restaurant's Signature Tiramisu in a Chocolate Sphere	\$ 12
A Garden of Red Fruit	\$ 14
The Heart in your Plate	\$ 16
Pear, Trilogy of Chocolate, Vanilla Foam, Mascarpone and Honey Ice Cream	\$ 16

LA CARTE BLANCHE DU CHEF

A Surprise Tasting Menu Selected by Our Executive Chef,
Blending Seasonal Ingredients with a Modern Flair

4 Courses - \$ 58 | 6 Courses - \$ 88

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