

DESSERTS

Mulled Wine Poached Pear

Candied fruit caramel cake, crème anglaise,
chocolate sauce, almond praline

60

Crème Brûlée Glacée Flambée

A crème brûlée set on vanilla ice cream,
set on a vanilla sponge, flambéed with cognac

45

Chocolate Ganache Meringue

75% Guanaja chocolate ganache, meringue,
chantilly cream, toasted almond flakes, candied nuts

45

Crêpes Suzette

Flambéed at your table: crêpes, caramel orange sauce,
vanilla ice cream

55

All prices are subject to a 10% service charge and
the prevailing SST

FRITZ
FOOD MENU

MENU SAISON

ENTRÉES

Poached Gillardeau Oyster,
Seared Hokkaido Scallop

Toasted rye porridge, lettuce & lovage purée,
roast chicken truffle glaze, fresh black truffle julienne

PLATS

Daube Provençale of Roast Cod

Roast cherry tomatoes, capsicum escabeche, celeriac cake,
fish and chicken daube sauce, shaved fresh button mushrooms

Or

A Winter Tournedos Rossini

Grilled Wagyu beef fillet, seared foie gras,
morel mushrooms, truffle cream sauce,
smoked beef glaze, roast truffled potatoes

DESSERT

Mulled Wine Poached Pear

Candied fruit caramel cake, crème anglaise,
chocolate sauce, almond praline

420

Dry Aged Beef:

Please check availability with your
waiter/waitress

Dry Aged Wagyu Ribeye 185/100g
Dry Aged Wagyu Striploin 185/100g
Dry Aged Wagyu Tomahawk 185/100g
Dry Aged Wagyu Tenderloin 185/100g

ENTRÉES

Smoked Anchovies on Toast

Maple butter, grilled sourdough, smoked anchovy,
cream cheese
25 per toast

Poached Gillardeau Oyster,
Seared Hokkaido Scallop

Toasted rye porridge, lettuce & lovage purée,
roast chicken truffle glaze, fresh black truffle julienne
125

Grilled Spanish Carabinero Prawns,
Confit Tomato Tart

Verjuice marinade, maitre cornille olive oil confit tomatoes,
goat milk labné, puff pastry
110

Smoked Organic Egg,
Chorizo Foie Gras

Ma cao eggs, chorizo spiced seared foie gras,
potato mousse, parmesan foam, candied hazelnuts,
grilled sourdough toast
95

Sliced Beef Brawn and Hamachi “Tonnato”

Braised beef brisket, tendon and tripe terrine slices,
amberjack tartare, deep-fried Pantelleria capers,
anchovy tuna ventresca mayonnaise
95

Winter Truffle Omelette

Runny two-egg omelette, homemade crème fraîche,
shaved fresh truffle, roast potatoes
120

Truffle Croque Monsieur (serves 2)

Bechamel sauce, truffle glaze, pickled carrot and celeriac,
horseradish parsley coulis
160

Escargots de Bourgogne

Brined snails baked in garlic herb butter with
Fritz mini baguette à l’ancienne
65

Deep-Fried Brie & Pear Salad

Mesclun salad, white mushroom, red wine pear,
brie cheese, truffle vinaigrette
75

PLATS

Daube Provençale of Roast Cod

Roast cherry tomatoes, capsicum escabeche, celeriac cake,
fish and chicken daube sauce, shaved fresh button mushrooms
160

Smoked Salmon

Our famous warm tea-smoked salmon with wakame seaweed,
salmon roe and confit lemon in clam jus,
beurre blanc with sorrel oil
95

Half Poached, Half Deep Fried
Yellowtail Amberjack

Root vegetable fritters, tomato glaze
120

Guinness Marinated Chicken Breast, Walnut Spinach
“Macaroni Cheese”, Girolle Sauce

Roast, overnight marinated chicken breast, homemade macaroni,
walnut spinach stuffing, girolle sauce
95

Roasted Lamb Rack

Lamb rack, pine nut pesto crust,
roast vegetable ratatouille, lamb jus
140

Dry Aged Duck Breast Roast on the Bone (serves 2)

Carved at your table,
served with mashed potato and pickled salad
240

Beef Wellington (serves 2)

Tenderloin and mushroom duxelles in puff pastry crust served
with mashed potatoes and lamb’s lettuce salad
380

Steak Fritz

Grilled ribeye, garlic herb butter, grilled asparagus salad,
pommes Fritz
160

A Winter Tournedos Rossini

Grilled Wagyu beef fillet, seared foie gras,
morel mushrooms, truffle cream sauce,
smoked beef glaze, roasted truffled potatoes
270