

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 and lovage purée,  
roasted chicken truffle glaze, fresh black truffle julienne

PLATS

Daube Provençale of Roast Cod

Roasted 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,  
beef glaze, roasted truffle 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 and lovage purée,  
scallop 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, toasted barley  
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, roasted potatoes  
120

Truffle Croque Monsieur (serves 2)

Bechamel sauce, truffle glaze, pickled carrot and celeriac,  
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 mushrooms, red wine pear,  
brie cheese, truffle vinaigrette  
75

PLATS

Daube Provençale of Roast Cod

Roasted 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

Rainbow Trout

Rainbow trout, almond brown butter, green beans, potatoes, lemon  
140

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,  
roasted vegetable ratatouille, lamb jus  
140

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

Carved at your table,  
served with mashed potatoes 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,  
beef glaze, roasted truffled potatoes  
270

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the prevailing SST