

LE PRISTINE

SINGAPORE

by SERGIO HERMAN

TASTING MENU

APPETISERS

*Irish Mór Oyster
Green Apple, Jalapeño Pepper*

Mussel, Escabeche, Basil

*Pizzette Parma Ham
Buffalo Mozzarella, Pistachio*

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*Hamachi & Bluefin Tuna
Red Meat Radish, Watermelon, Pistachio*

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*Black Angus Beef Rossini
Pumpkin Pot-Au-Feu, Potato, Foie Gras*

Or

*Le Pristine Signature Seafood Orecchiette
Langoustine, Mussel, Vongole, Squid, 'Nduja Sauce*

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*Pavlova
Japanese Strawberry, Sour Plum, Vanilla*

4 courses \$160

ADD ON

Gambero Rosso, Foie Gras, Soursop, Caviar

+ \$40

Stuffed Pappardelle, Veal Cheek, Tomato, Stracciatella

+ \$30

Wine Pairing, 3 glasses - \$60

Wine Pairing, 4 glasses - \$75

Non Alcoholic Pairing, 3 glasses - \$45

Your preferences matter to us.

Share them with us to ensure a seamless and personalized dining experience.

All prices are in Singapore dollar, and are subject to 10% service charge and 9% goods and service tax.