LE BLEU

by k-club

TAPAS

Mixed Fried Seafood Locally sourced soft-shell crab, prawns, smelts and squid	190	Bruschetta Sourdough bread grilled with parmesan, garlic and tomatoes. Topped with handcrafted mozzarella	100
Deep Fried Squid	150		160
Lightly seasoned with salt and pepper		Salmon Graviax Served with citrus cream and hand mad blinis	
Assortment of Stuffed Mussels	150	DIITIIS	
Garlic and parsley, shellfish, bell pepper salsa, confit tomatoes and olive		Selection of 3 Sliders Beef BBQ, salmon wasabi and crispy spic chicken	150 Sy
Prawn and Chorizo - 3 pces	150	CHEKCH	
Grilled to perfection		Assortment of Dips Baba ghanoush, humus, tzatziki, tapenad	150
Garlic and Parsley Squid	140		
Sauteed in olive oil		Fruit Platter Watermelon, mango, dragonfruit, pineap	120 ple
Lobster Dumpling	180		
Lobster, wonton, remoulade sauce and coil	chili	Cheese Platter Our selections of artisan local cheese fro Indonesia, Camembert, Tomme, St Nector	iire,
Vegetarian Dumpling Mix selections vegetable, wonton and fragrant soy sauce	95	brie. Served with fresh grape, local honey rice biscuit, grilled sour dough	
		Charcuterie Board	S 350 L 600
Truffle Baguette Truffle butter, and grilled garlic truffle baguette	110	Prosciutto di Parma, Paris ham, Rosette de Lyon, Chorizo, Bresaola, selection of pickles	2 300

CRISPY SUSHIS

Spicy Yellow Fin Tuna - 4 pces Siriracha and sesame sauce	190	Seared Beef - 4 pces Teriyaki sauce	200
Salmon - 4 pces Wasabi mayonnaise	160	Hokkaido Scallops - 4 pces Verde mayonnaise	350