PARK%

FOOD MENU

French Table & Asian Kitchen

The menu celebrates a Neo-French approach, where classic techniques and beloved flavours are reimagined for the modern palate and Singapore's tropical climate.

Each dish is thoughtfully crafted to pair effortlessly with wine, enhancing both the food and what's in the glass. Embracing the joy of sharing, our plates are designed to spark conversation, connection, and memorable moments around the table.

Alongside these Neo-French creations, our Asian Kitchen presents a curated selection of local favourites, celebrating the vibrant flavors and comforting dishes that are deeply woven into Singapore's culinary identity.

While paying homage to timeless favourites, we reinterpret familiar dishes through our own twist, surprising yet familiar, comforting yet refined. Our menu is an invitation to explore, taste and savour together.

PARK%

Light Plates

CONTAINS DAIRY & EGGS · CONTAINS NUTS & SEEDS · CONTAINS SEAFOOD · CONTAINS PLANT & OTHER ALLERGENS

SUN-WED, 4PM - 11:00PM
THU-SAT, 4PM - 11:30PM

Gougères (3 pieces) — **$12**
Light, airy Burgundy cheese puffs with a crisp craquelin crust.
Filled with a whipped goat's cheese.

Add on 1 piece — **$4**

Marinated Olives in Fennel and Coriander Seed with Orange Zest and Rosemary — **$13**

L'Antilope No 3 oysters from Normandy — **$52**
Granny Smith Apple and Verjus Mignonette (6 pieces)

Petite Friture with Aïoli — **$28**
A crisp, golden medley of whitebait, shrimp, and squid lightly dusted with paprika.
Served with lemon and garlic aioli.

House-Made French Fries, Ketchup & Aïoli — **$19**
Golden, double-fried Agria fries with a fluffy centre, paired with bright, tangy housemade ketchup.

Selection of 3 Types of European Cheeses — **$38**

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THE WINES LISTED HERE ARE NOT APPLICABLE TO PAN PACIFIC DISCOVERY DISCOUNT.
PRICES EXCLUDE SERVICE CHARGE AND GOODS AND SERVICES TAX (GST)

The French Table

CONTAINS DAIRY & EGGS · CONTAINS NUTS & SEEDS · CONTAINS SEAFOOD · CONTAINS PLANT & OTHER ALLERGENS

DAILY, 6PM - 10PM

Rosemary Loaf — **$14**
Housemade Bread, Seaweed Butter

Salmon Gravlax, Celeriac Rémoulade & Horseradish — **$28**
Honey-cured Akaroa King salmon with a buttery, delicate finish.
Served with celeriac remoulade, pickled shallots, and fresh dill

Traditional Steak Tartare with House Fries — **$36**
Hand cut raw wagyu beef seasoned with capers, cornichons and horseradish

Add on Amur Caviar (30g) — **$88**

Tarte Flambée, Alsatian Bacon, Caramelised Onion & Gruyère Cheese — **$34**
Crisp Alsatian flatbread topped with crème fraîche, smoky bacon, Gruyère, and a duo of raw and caramelized onions with thyme.

Bayonne Ham, Charentais Melon & Espelette Pepper — **$24**
Silky, 12-month dry-cured French ham served with sweet Charentais melon and a pinch of Espelette pepper.

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The French Table

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DAILY, 6PM - 10PM

Saucisson Sec des Aldudes **$22**
Traditional French dry-cured pork sausage seasoned with garlic and peppercorns.
A classic, firm-textured charcuterie with a concentrated savory flavor.

Baby Romaine Lettuce Salad – Buttermilk Dressing, Pecans, Grapes & Apples **$18**
Crisp baby romaine with grapes, apple, and pecans, tossed in a creamy buttermilk dressing.

Cavatelli with Pork and Fennel Sausage Ragu **$28**
Ridged semolina pasta in a traditional Sardinian ragu of pork sausage, tomato, aromatic fennel, saffron and aged parmesan.

Black Cod, Sauce Vin Jaune, Chanterelles, Baby Leek **$46**
Buttery black cod with nutty Vin Jaune sauce, Charred Baby Leeks and Piedmont Hazelnuts

1 /2 Oven-Roasted Yellow Chicken with Ratatouille **$38**
Golden-roasted yellow chicken with herbs and butter, traditional ratatouille Provençale.

Sarawak Pepper Beef Cheek Bourguignon with Potato Purée **$42**
Slow-braised beef cheek in red wine with Sarawak pepper, served over silky potato purée.

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The Asian Kitchen

CONTAINS DAIRY & EGGS · CONTAINS NUTS & SEEDS · CONTAINS SEAFOOD · CONTAINS PLANT & OTHER ALLERGENS

DAILY, 6PM - 10PM

Prawn Paste Chicken Wings — **$21**
Breaded, Har Cheong style

Chinese Spiced Salt Tofu — **$20**
Crispy Fried Bean Curd Tossed with Toasted Salt, Garlic Powder, Five Spices & Sichuan Peppercorn

Typhoon Shelter Chicken — **$21**
Breaded & Fried Chicken Thigh, Crispy Garlic, Dried Shrimp, Chilli, Curry Leave, XO Sauce & Crispy Rice Puff

Chargrilled Beef & Chicken Satay (6pcs) — **$25**
Served With Chunky Peanut Sauce, Cucumber, Red Onion & Ketupat Rice

Hokkien Mee — **$30**
Squid, Tiger Prawns, Roasted Pork, Braised Yellow Noodles

Seafood Char Kway Teow — **$26**
Flat Rice Noodle, King Prawns, Chinese Pork Sausage, Bean Sprouts, Chinese Chive, Egg & Fish Cake

XO Fried Rice — **$36**
Scallops, Tiger Prawns, King Crab Meat, Housemade XO Sauce, Asparagus

Wok Fried Shanghai Greens — **$16**
Stir Fried Baby Shanghai Green with Crispy Garlic & Oyster Superior Sauce

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Sweet Treats

CONTAINS DAIRY & EGGS · CONTAINS NUTS & SEEDS · CONTAINS SEAFOOD · CONTAINS PLANT & OTHER ALLERGENS

DAILY, 6PM - 10PM

Gariguette Strawberry Vacherin, Crème Fraîche & Basil **$22**
Delicate Gariguette strawberries with crisp meringue and tangy crème fraîche, baby basil, lemon olive oil.

Soft Chocolate & Salted Caramel Tart with Cultured Crème Chantilly **$18**
Soft Valrhona chocolate fondant tart with salted caramel, finished with cultured crème Chantilly.

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San Pellegrino 750ml **$12**
Acqua Panna 750ml **$12**

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