



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

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



CONTAINS
DAIRY & EGGS



CONTAINS
NUTS & SEEDS



CONTAINS
SEAFOOD



CONTAINS
PLANT & OTHER
ALLERGENS

Gougères (3 pieces)

Light, airy Burgundy cheese puffs with a crisp craquelin crust.
Filled with a whipped goat's cheese.

\$12

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 Aioli   

\$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 & Aioli  

\$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

DAILY, 6PM - 10PM



CONTAINS
DAIRY & EGGS



CONTAINS
NUTS & SEEDS



CONTAINS
SEAFOOD



CONTAINS
PLANT & OTHER
ALLERGENS

Rosemary Loaf

Housemade Bread, Seaweed Butter

\$14

Salmon Gravlax, Celeriac Rémolade & Horseradish

Honey-cured Akaroa King salmon with a buttery, delicate finish.
Served with celeriac remoulade, pickled shallots, and fresh dill

\$28

Traditional Steak Tartare with House Fries

Hand cut raw wagyu beef seasoned with capers, cornichons and horseradish

\$36

Add on Amur Caviar (30g)

\$88

Tarte Flambée, Alsatian Bacon, Caramelised Onion & Gruyère Cheese

Crisp Alsatian flatbread topped with crème fraîche, smoky bacon, Gruyère, and a duo of raw and caramelized onions with thyme.

\$34

Bayonne Ham, Charentais Melon & Espelette Pepper

Silky, 12-month dry-cured French ham served with sweet Charentais melon and a pinch of Espelette pepper.

\$24

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The French Table

DAILY, 6PM - 10PM



Saucisson Sec des Aldudes

Traditional French dry-cured pork sausage seasoned with garlic and peppercorns. A classic, firm-textured charcuterie with a concentrated savory flavor.

\$22

Baby Romaine Lettuce Salad – Buttermilk Dressing, Pecans, Grapes & Apples



Crisp baby romaine with grapes, apple, and pecans, tossed in a creamy buttermilk dressing.

\$18

Cavatelli with Pork and Fennel Sausage Ragu



Ridged semolina pasta in a traditional Sardinian ragu of pork sausage, tomato, aromatic fennel, saffron and aged parmesan.

\$28

Black Cod, Sauce Vin Jaune, Chanterelles, Baby Leek



Buttery black cod with nutty Vin Jaune sauce, Charred Baby Leeks and Piedmont Hazelnuts

\$46

1 /2 Oven-Roasted Yellow Chicken with Ratatouille



Golden-roasted yellow chicken with herbs and butter, traditional ratatouille Provençale.

\$38

Sarawak Pepper Beef Cheek Bourguignon with Potato Purée



Slow-braised beef cheek in red wine with Sarawak pepper, served over silky potato purée.

\$42

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The Asian Kitchen

DAILY, 6PM - 10PM



Prawn Paste Chicken Wings

Breaded, Har Cheong style

\$21

Chinese Spiced Salt Tofu 🌿

Crispy Fried Bean Curd Tossed with Toasted Salt, Garlic Powder, Five Spices & Sichuan Peppercorn

\$20

Typhoon Shelter Chicken 🍲🥜🌿

Breaded & Fried Chicken Thigh, Crispy Garlic, Dried Shrimp, Chilli, Curry Leave, XO Sauce & Crispy Rice Puff

\$21

Chargrilled Beef & Chicken Satay (6pcs) 🥜

Served With Chunky Peanut Sauce, Cucumber, Red Onion & Ketupat Rice

\$25

Hokkien Mee 🍲🥜🌿

Squid, Tiger Prawns, Roasted Pork, Braised Yellow Noodles

\$30

Seafood Char Kway Teow

Flat Rice Noodle, King Prawns, Chinese Pork Sausage, Bean Sprouts, Chinese Chive, Egg & Fish Cake

\$26

XO Fried Rice 🍲🌿

Scallops, Tiger Prawns, King Crab Meat, Housemade XO Sauce, Asparagus

\$36

Wok Fried Shanghai Greens

Stir Fried Baby Shanghai Green with Crispy Garlic & Oyster Superior Sauce

\$16

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Sweet Treats

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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