

Restaurant Espoir

# OCEAN'S BOUNTY 2.0



MODERN EUROPEAN  
MALAYAN INFLUENCE

# Set Lunches

WEEKDAYS ONLY, 11.30 AM TO 2.30 PM




02

## CHOOSE YOUR STARTER

- 01 Leek & Potato Veloute 
- 02 Hokkaido Surf Clams Salad 
- 03 Chicken Skewers with Sambal Ijo
- 04 Burrata & Grapes  +5
- 05 Pan Seared Foie Gras on Spinach Toast +8



## ADD A PASTA


- 01 Tiger Prawns Aglio Olio
- 02 Wild Mushroom Tagliatelle 
- 03 Butter Chicken Tagliatelle
- 04 Lamb Ribs with Rendang Reduction +5

03



01

## OR A MAIN COURSE

- 01 Sakura Chicken with Wild Mushrooms
- 02 Halibut with Assam Nonya Beurre Blanc
- 03 Angus Steak Bites with Pomme Puree +8
- 04 Butter Roasted Cauliflower 

END WITH A DESSERT OF THE DAY

38 PER PAX



PRICES ARE SUBJECT TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES

# Small Plates

PLATES MADE FOR INDIVIDUAL GRAZING.



## Signature



**GRILLED JUMBO PRAWNS  
WITH PRAWN HEAD BUTTER**

17

A seafood centrepiece showcasing bold crustacean flavour, this dish features succulent grilled jumbo prawns finished with rich prawn head butter & topped with crunchy hae bee hiam.

Add on +4 for Ikura topping

# Small Plates

PLATES MADE FOR INDIVIDUAL GRAZING.



02



## 04 LEEK & POTATO VELOUTÉ 14

A classic French soup of slow-simmered leeks and potatoes, blended into a silky velouté and finished with cream, butter, and chives oil

## 05 PULLED LAMB ON TOAST 14

Pulled Stewed Lamb tossed in tulang merah sauce and topped with taramasalata, hazelnut pesto, chives & pickled shallots. Served on 2 pcs of toasted sourdough.

Add On +7 for additional 1 toast



## 01 WHIPPED SMOKED BOTTARGA 15

Silky smoked mullet roe whipped to a delicate mousse, lifted with wakame and a touch of chili. Served with warm, crisp flatbread.

## 02 SALMON CARPACCIO 13

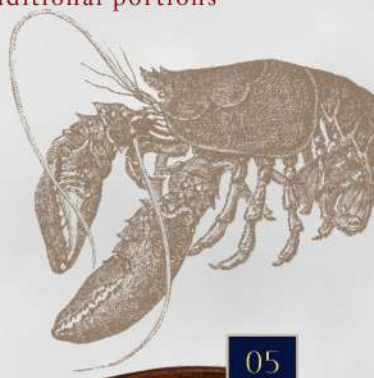
Delicate slices of house-cured salmon over smooth avocado purée, topped with tangy acar, zesty lime chili, and pickled shallots on 2pcs of toasted sourdough.

Add On +6.5 for additional 1 toast

## 03 FOIE GRAS DE CANARD 18

Pan-seared foie gras served on toasted spinach bread, paired with bright lemon marmalade and a brush of rich vincotto.

Add On +12 for additional portions



05





# Sharing Starters

BITES TO PASS AROUND

## 01 GRILLED SPANISH OCTOPUS 26

Tender Spanish octopus tentacle grilled and served with savoury buttery cashew emulsion, tangy pickled fennel, juicy cherry tomatoes, and a bright citrus twist.

## 02 CHICKEN SKEWERS WITH SAMBAL IJO 16

Crispy battered chicken thigh meat served with our in-house spicy sambal ijo & siracha aioli

## 03 CRISP CALAMARI WITH SAMBAL IJO AIOLI 16

Golden-fried calamari served with in house sambal ijo aioli and a squeeze of fresh lime for a bright, tangy kick.



## 04 STEAMED BLUE MUSSELS & VENUS CLAMS (FOR 2-3 PAX) 30

Plump Australian blue mussels and venus clams gently steamed in a savory kombu broth, served with a selection of breads to soak up every drop.

## 05 ARTISANAL BREAD BASKET 9

A medley of butter brioche, sourdough baguette, and spinach roll. A perfect accompaniment to soups and any dishes with sauces.

Add On +2 for Truffle Butter

## 06 TRUFFLE FRIES 15

Crispy shoestring fries tossed in truffle oil, topped with shaved Parmesan cheese, and served with creamy garlic mayonnaise for dipping.



# Fusion Pastas

ASIAN INSPIRED, PERFECTLY TWIRLED.



05

## Signature



### BISQUE DE HAE MEE 28

A refined take on Singapore's beloved prawn noodles.

Succulent king prawns & tagliatelle are served in a deeply flavoured shellfish bisque, slow-simmered from roasted prawn shells for a rich and aromatic broth.

Paired with ajitama, finished with crispy garlic chilli oil for a comforting yet elegant fusion of local heritage and French technique.



# Fusion Pastas

ASIAN INSPIRED, PERFECTLY TWIRLED.

## 01 KING PRAWN AGLIO OLIO WITH CRAB REMOULADE

Succulent tiger prawns tossed in classic aglio olio, topped with spiced crab remoulade, fresh chives, and a punch of hae bee hiam for a savory & spicy finish.

Add On +4 for Ikura

26

02

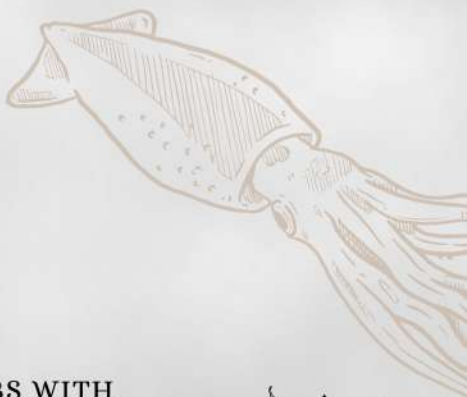


## 02 SQUID INK TAGLIATELLE WITH HAE BEE HIAM

Al dente tagliatelle tossed with tender fresh squid, and our in house sotong masak hitam sauce. Topped with crispy hae bee hiam (dried shrimps with chilli) crumbs for a spicy kick and served with grilled king prawns.

Add On +4 for Ikura

26



03



## 03 LAMB RIBS WITH RENDANG REDUCTION

Tender Australian lamb ribs braised in rendang and served over pasta aglio olio. A bold fusion of spice, heat, and indulgence.

24

## 04 BUTTER CHICKEN TAGLIATELLE 19

Silky tagliatelle coated in rich, creamy butter chicken and a sprinkle of fresh chives.

## 05 WILD MUSHROOM TAGLIATELLE

Classic tagliatelle tossed in a rich porcini cream, with sautéed wild mushrooms, buttery golden crumbs, and a sprinkle of chives for that perfect earthy finish.

19



# Main Courses

THE STARS OF YOUR DINING TABLE



07

## Signature



### WILD CAUGHT BARRAMUNDI WITH SAMBAL TEMPOYAK



36

Perfectly seared barramundi paired with our house-made sambal tempoyak – a unique blend of chilli heat and tangy tempoyak (fermented durian). Served on creamy parmesan cauliflower risotto and topped with a touch of lumpfish caviar for a briny finish.

Must have for durian lovers!



# Main Courses

## THE STARS OF YOUR DINING TABLE

### 01 GREENLAND HALIBUT WITH 32 ASSAM NONYA BUERRE BLANC

Flaky Greenland halibut served with a tangy assam Nyonya beurre blanc, charred broccolini and baby potatoes.

### 02 STEAK DIANE 48

Black Angus ribeye served with creamy mashed potatoes, sautéed mushrooms, and a rich mustard beef jus.

Recommended Doneness: Medium Rare

### 03 SLOW COOKED BEEF CHEEKS 38

Fork-tender beef cheeks served with a fragrant kaffir lime rendang, creamy mashed potatoes, broccolini, and finished with crisp onions for texture.



### 04 BUTTER ROASTED CAULIFLOWER 26 WITH HAZELNUT PESTO

Butter-roasted cauliflower tossed with nutty hazelnut pesto, finished with Parmesan, toasted breadcrumbs, and a sprinkle of fresh chives.

### 05 RACK OF LAMB 40

Tender French milk-fed lamb rack served with velvety creamed potato, roasted broccoli, and a fresh gremolata for a bright, zesty finish.

Recommended Doneness: Medium

### 06 PAN ROASTED SAKURA CHICKEN 30

Juicy pan-roasted chicken thigh served with creamy mashed potato and roasted cauliflower mousse, finished with a rich, earthy morel jus.



## OPTIONAL ADD ONS TO COMPLETE YOUR MEAL



TRUFFLED CREAMED POTATO 10



SAUTEED WILD MUSHROOMS 12



HOKKAIDO SURF CLAM SALAD 14

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# Sweet Endings

SAVE ROOM FOR HAPPINESS



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SAVE ROOM FOR HAPPINESS



## 01 DARK CHOCOLATE SOUFFLE 18

An ethereal soufflé crafted with Valrhona Ariaga 59% chocolate, accompanied by Chantilly cream and vanilla gelato. A delicate harmony of warmth, lightness, and indulgence.

As each soufflé is baked on order, please expect a 15 mins wait.



## 02 NEW YORK TOFFEE CHEESECAKE 12

A luxuriously smooth New York-style cheesecake layered with buttery toffee, finished with a golden caramel glaze and a sprinkle of chocolate shavings.



## 03 COCONUT MOUSSE 13

Silky coconut mousse paired with a bright mango and pineapple compote, balanced with a crisp chocolate crumble for a hint of richness.

Vegan Friendly



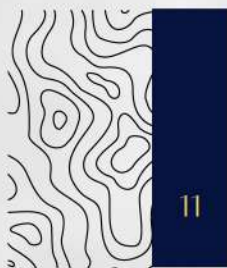
## 04 SPICED BANANA CRUMBLE 15

Spiced banana crumble with caramelised bananas and golden almond feuilletine, over light Chantilly cream and a delectable toffee sauce.



# Mocktails

ALL THE SPIRIT, NONE OF THE SPIRITS.



## Signature



ELIXIR



18

Unveiled from a smoking chest, this enchanting mocktail combines Glen Dochus West Coast Blend with the floral lift of elderflower, the zesty brightness of calamansi, and the crispness of apple.

Truly a theatrical sip of refreshment and wonder.

# Mocktails

ALL THE SPIRIT, NONE OF THE SPIRITS.



## LITCHI PAPILLON

Lychee, Yuzu, Flower Blossom, Ginger Ale

15



## SINGAPORE SLING

Mango, Pineapple, Chai, Grenadine

15



## TROPICAL THUNDER

Pineapple, Cranberry, Red Fuji Apple, Hibiscus Tea

12



## SUNSET COOLER

Passionfruit, Orange Juice, Grenadine, Soda

15



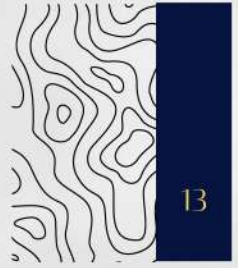
## CLASSIC MOJITO

Fresh lime, Mint, Soda

10

# Beverages

SIP THE MOMENT.



## CELLARS (NON-ALCOHOLIC)

GARNACHA-SYRAH GLASS: 15/ BOTTLE : 68  
Strawberries & Raspberry Notes.  
Smooth Finish. Semi- Dry

WHITE MUSCAT GLASS: 15/ BOTTLE : 68  
Orange Blossom & Apple Notes.  
Citrusy Finish Semi-Dry

SPARKLING - SEMI SECO BOTTLE : 88  
Apple & Citrus Notes. Full Bodied.  
Long Finish. Semi-Dry

## BOUTIQUE TEAS\*

9.5

### SINGAPORE DREAM

Black Tea, Red Rose Petals, Lemon Peel,  
Marigold Flower Petals

### SECRETS OF SINGAPORE

Jasmine Green Tea, White Tea, Mango  
Flakes, Safflower Petals, Red Rose Petals,  
Gojiberry

### STRAWBERRY CREAM

Decaf. Hibiscus Petals, Rosehip Peel, Apple  
Pieces, Orange Peel, Strawberry Slices

### CHAMOMILE DREAM

Decaf. 100% Spring Harvested Chamomile  
Flowers



## JUICES/SOFT DRINKS/WATERS

ORANGE / APPLE / PINEAPPLE / LIME / 6  
MANGO JUICE

COKE / COKE ZERO / GINGER ALE / 5  
SPRITE

EIRA SPARKLING / STILL 8

## COFFEES & ALTERNATIVES\*

ESPRESSO 4

LONG BLACK 6

CAFE LATTÉ 7

CAPPUCCINO 7

DIRTY MATCHA LATTÉ 8

MOCHA 8

MATCHA LATTÉ (DECAF) 7

HOT CHOCOLATE (DECAF) 7

BABYCCINO (DECAF) 5

\*ADD 1 FOR ICED, 1 FOR OAT MILK, 1.5 FOR EXTRA SHOT

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