

Restaurant Espoir

OCEAN'S BOUNTY MENU



MODERN EUROPEAN
MALAYAN INFLUENCE

SET LUNCHES

Weekdays Only, 11.30 am to 2.30 pm

01



02

CHOOSE YOUR STARTER

- 01 Gazpacho 
- 02 Hokkaido Surf Clams Salad 
- 03 Fried Chicken 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 Lemak Chilli Padi +5



03



04

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 Roasted Squash with Spring Onion Yoghurt 

END WITH A DESSERT OF THE DAY

38 PER PAX

Prices are subjected to 10% Service Charge & Prevailing Government Taxes



SMALL PLATES

Plates made for individual grazing.

02

02



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.

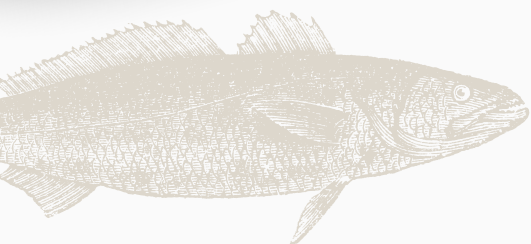
02 Salmon Carpaccio on Toast 12

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

03 Grilled Jumbo Prawns with Laksa Lobster Bisque Sauce 17

Grilled jumbo tiger prawns (100gm/prawn) nestled on a bed of rich laksa lobster bisque sauce, finished with garlic oil, chives, and a crunchy breadcrumb topping.

Add On +4 for Ikura



04 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 two portions



05 Summer Gazpacho 14

A chilled medley of pineapple and tomato, lifted with turmeric and lemongrass, topped with crunchy croutons and a drizzle of extra virgin olive oil.

06 Laksa Bisque 15

A rich, creamy laksa-inspired bisque infused with hae bee hiam for a punch of spice and umami, finished with fresh chives.

03



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.

01

02 Battered Chicken with Sambal Ijo 16

Crispy battered chicken thigh served with our in-house spicy sambal ijo and creamy sriracha aioli.

03 Crisp Calamari with Turmeric Mayonnaise 14

Golden-fried calamari served with zesty turmeric mayonnaise and a squeeze of fresh lime for a bright, tangy kick.



04

04 Steamed Blue Mussels & Venus Clams (For 2-3 Pax) 30

Plump Australian blue mussels and local 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

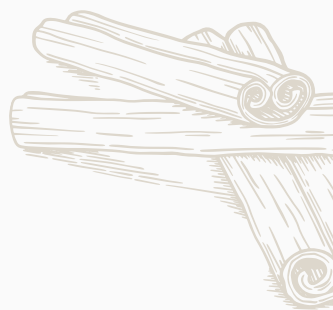
Crispy shoestring fries tossed in truffle oil, topped with shaved Parmesan cheese, and served with creamy garlic mayonnaise for dipping.



FUSION PASTAS

Asian Inspired, Perfectly Twirled.

04



FUSION PASTAS

Asian Inspired, Perfectly Twirled.

01 Cloud Curry Pasta 19

A fluffy potato foam "cloud" floating over al dente pasta with mildly spicy Japanese curry, served with crispy chicken thigh — our pasta twist on the viral Korean cloud curry udon.

Add On +6 for Battered Soft Shell Crab

02 King Prawn Aglio Olio with Crab Remoulade 26

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

03 Squid Ink Tagliatelle with Hae Bee Hiam 26

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



03

04 Lemak Chilli Padi Lamb Ribs 24

Tender Australian lamb ribs served over pasta, tossed in a rich and creamy in house lemak chili padi sauce. A bold fusion of spice, heat, and indulgence.

05 Butter Chicken Tagliatelle 19

Silky tagliatelle coated in rich, creamy butter chicken sauce, topped with crispy golden chicken thigh and a sprinkle of fresh chives. Comfort food with a twist!

Add On +6 for Battered Soft Shell Crab

06 Wild Mushroom Tagliatelle 19

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.



MAIN COURSES

The stars of your dining table

06

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!

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MAIN COURSES

The stars of your dining table

01 Greenland Halibut with Assam Nonya Buerre Blanc 30

Flaky Greenland halibut served with a tangy, buttery assam Nyonya beurre blanc, paired with charred broccolini and baby potatoes for a fresh, hearty finish.

02 Pan Roasted Sakura Chicken 30

Juicy pan-roasted sakura chicken leg served with creamy mashed potato and roasted cauliflower mousse, finished with a rich, earthy morel jus. Comforting, hearty, and full of flavor.

03 Roasted Squash with Spring Onion Yoghurt 24

Sweet roasted butternut pumpkin served with a cool, tangy spring onion yoghurt, topped with toasted almonds for a nutty crunch.

04 Steak Diane 48

Juicy Black Angus ribeye served with creamy mashed potatoes, sautéed wild mushrooms, and finished with a rich mustard beef jus. A timeless classic, done right.

Recommended Doneness: Medium Rare

05 Rack of Lamb 40

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

Recommended Doneness: Medium

06 Butter Roasted Cauliflower with Hazelnut Pesto 26

Melt in the mouth butter-roasted cauliflower tossed with nutty hazelnut pesto, finished with Parmesan, fragrant breadcrumbs, and a sprinkle of fresh chives.

Optional Add Ons To Complete Your Meal



Truffled Creamed Potato 10



Sautéed Wild Mushrooms 12



Hokkaido Surf Clam Salad 14

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SWEET ENDINGS

Save room for happiness

08



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SWEET ENDINGS

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.



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 Mango Panna Cotta 13

Silky oat milk panna cotta paired with a vibrant mango-passion fruit compote, balancing creamy indulgence with bright tropical freshness. A light and refreshing finale to any meal.



04 Vanilla Profiterole 14

Generously sized, fluffy choux puff stuffed with creamy vanilla gelato, drenched in hot chocolate-coffee sauce, and sprinkled with crunchy almond florentine plus a sweet honeycomb crumble.

A bold dessert with a little crunch, a little melt, and a lot of joy.



MOCKTAILS

All the spirit, none of the spirits.

10

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.

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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.



12



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 / Mango Juice

6

Coke / Coke Zero / Ginger Ale / Sprite

5

San Pellegrino Sparkling / Acqua Panna 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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