

THE
CITRONELLE
CLUB

Dinner Menu

Eastern Influence

Snack & Starters

ROCK 'APPELLATION' OYSTERS 1 / 6 / 12 aged rice wine vinegar, shallots & black pepper	S. \$7 / \$42 / \$76
RED CURRY DUCK SPRING ROLLS (G) (S) spicy plum sauce	\$ 24
CUMIN SPICED LAMB RIBS (G) (S) chili, sesame & crispy shallots	\$ 32
MIANG OF CRAB & PRAWN (S) (SF) aromatic herbs, nam jim jaew	\$ 32
WHITE CUT CHICKEN (S) miso & sesame, cucumber, amaranth	\$ 28
CHARCOAL ROASTED JAPANESE SCALLOPS (S) (SF) black truffle butter & xo sauce	\$ 33

Dim Sum

with house-made condiments

CHICKEN & PRAWN DUMPLINGS (G) (SF)	\$ 26
LOBSTER & SCALLOP SHU MAI (G) (SF)	\$ 32
CHICKEN XIAO LONG BAO (G)	\$ 24
VEGETABLE DUMPLINGS (G) (V)	\$ 22
PORK, SHIITAKE & GINGER DUMPLINGS (G) (P)	\$ 24

S | Supplement Charge

G - Gluten / D - Dairy / N - Nuts / V - Vegetarian / SF - Seafood / S - Soy / P - Pork

All prices mentioned are in USD and subject to 16% GST and 10% service charge.

Please inform your server if you have any special dietary requirements, and our team will be happy to assist you in creating a meal that meets your needs.

Half portions are available upon request.

Soup

HOT & SOUR SEAFOOD SOUP *(SF)* \$ 28
lemongrass, tomato, galangal & lime leaf

'TOM KHA GAI' \$ 24
Aromatic coconut & chicken soup

Curry

MASSAMAN CURRY OF WAGYU BEEF CHEEK *(N)* \$ 54
peanuts, fried shallots & coriander

KING PRAWN MUSTARD CURRY *(SF)* \$ 52
garam masala, green chili, curry leaves & coconut

Wok, Noodles & Rice

WAGYU BEEF *(S)* \$ 48
fat rice noodles, asparagus, wood-ear mushroom & black pepper

DUCK BIRYANI *(N)* \$ 62
raisin, cashew & saffron, cardamon, cinnamon & coriander

PAD THAI OF KING PRAWNS *(SF) (S) (N)* \$ 36
bean curd, peanut & bean sprouts, charred rice noodles

CITRONELLE SPECIAL FRIED RICE *(SF) (S)* \$ 30
prawn, chicken, fresh peas & baby corn

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Grill

SLOW-ROASTED BEEF SHORT RIBS <i>(S)</i>	\$ 82
kimchi, ssämjang, sesame spinach, mixed lettuces, & steamed rice	S. 20
KING PRAWNS <i>(SF)</i>	\$ 64
smoked chili butter, shellfish oil & crispy garlic	
YELLOWFIN TUNA <i>(SF)</i>	\$ 48
turmeric, cardamon & curry leaf butter	
GRILLED MALDIVIAN LOBSTER <i>(SF) (S)</i>	\$ 130
young coconut, garlic butter sauce & sea herbs	S. 38

Dessert

BITTERSWEET CHOCOLATE MOUSSE <i>(D) (G)</i>	\$ 20
roasted sesame seed ice-cream	
COCONUT PARFAIT <i>(D) (G)</i>	\$ 20
passionfruit sorbet, whipped white chocolate	
EXOTIC FRUITS SERVED OVER ICE	\$ 24
with lychee sorbet	
INTERNATIONAL SELECTION OF FOUR CHEESES <i>(D) (G)</i>	\$ 26
with condiments, lavosh & fruit bread	

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Western Influence

Starter

LOCAL SNAPPER CRUDO <small>(SF)</small>	\$30
buttermilk, caper leaves, smoked tomato dressing	
CHICKPEA PANISSE <small>(V)</small>	\$26
ricotta salata, pepper berry, rosemary	
BURRATA DI MOZZARELLA <small>(V)</small>	\$35
fermented tomatoes, pistachio	
BLACK ANGUS BEEF CARPACCIO	\$35
baby onion, cetarese, reggiano	

Pasta/Risotto

PACCHERI CACIO E PEPE <small>(V)(G)</small>	\$40
black truffle, pecorino DOP.	
ORECCHIETTE OF SPANNER CRAB <small>(G)(S)</small>	\$49
heirloom tomato, bronze fennel	
LINGUINI OF BLACK ANGUS BEEF RAGOUT <small>(G)</small>	\$39
San Marzano tomatoes, reggiano	
RISOTTO CARNAROLI <small>(V)</small>	\$42
mojo verde, Buffalo, seasonal grains, reggiano	

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Grill

BLACK ANGUS BEEF TENDERLOIN \$110
bagna cauda, celeriac, jus gras **S.40**

GRILLED CHICKEN \$65
sweet corn, basil, preserved lemon, beluga lentil

GRILLED CHERMOULA REEF FISH *(SF)* \$59
heirloom tomato, broad bean & basil soffrito

Dessert

PANNACOTTA \$25
freekeh crumble, mandarin, mountain marigold

FLAVOURS OF TIRAMISU \$19

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