THE CITRONELLE CLUB

Eastern Influence

Starters	MIANG OF CRAB & PRAWN (S) (SF) aromatic herbs, nam jim jaew	
	WHITE CUT CHICKEN (S) miso & sesame, cucumber, amaranth	\$ 28
	FRIED LOCAL BABY SQUIDS (G) (SF) squid ink, szechuan salt, lime	\$ 32
	CRISPY FRIED EGGPLANT (V) (S) fish fragrant dressing	\$ 26
Dím Sum	CHICKEN & PRAWN DUMPLINGS (G) (SF)	\$ 26
with house-made condiments	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
Soup	HOT & SOUR SEAFOOD SOUP (SF) lemongrass, tomato, galangal & lime leaf	\$ 28
	'TOM KHA GAI' Aromatic coconut & chicken soup	\$ 24

S|Supplement Charge

 ${\cal G}$ - Gluten | ${\cal D}$ - Dairy | ${\cal N}$ - Nuts | ${\cal V}$ - Vegetarian | ${\cal S}{\cal F}$ - Seafood | ${\cal S}$ - Soy | ${\cal P}$ - Pork

All prices mentioned are in USD and subject to 17% GST and 10% service charge.

Wok, Noodles & Rice	WAGYU BEEF (S) fat rice noodles, asparagus, wood-ear mushroom & black pepper	
	PAD THAI OF KING PRAWNS (SF) (S) (N) bean curd, peanut & bean sprouts, charred rice noodles	\$36
	CITRONELLE SPECIAL FRIED RICE (SF) (S) prawn, chicken, fresh peas & baby corn	\$30
Gríll	KING PRAWNS (SF) smoked chili butter, shellfish oil & crispy garlic	\$64
	MASSAMAN CURRY OF WAGYU BEEF CHEEK (N) peanuts, fried shallots & coriander	\$ 54
	STEAMED LOCAL REEF FISH (SF) (S) white soy, ginger, green onions & toasted sesame oil	\$ 58
Dessert	BITTERSWEET CHOCOLATE MOUSSE (D) (G) roasted sesame seed ice-cream	\$ 20
	GINGER, VANILLA & PISTACHIO BRULEE (D) (N)	\$ 18
	EXOTIC FRUITS SERVED OVER ICE with lychee sorbet	\$ 24
	INTERNATIONAL SELECTION OF FOUR CHEESES (D) (G) with condiments, lavosh & fruit bread	\$ 26

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Western Influence

Starter	LOCAL SNAPPER CRUDO (SF) buttermilk, caper leaves, smoked tomato dressing	
	CHICKPEA PANISSE (V) ricotta salata, pepper berry, rosemary	\$26
	BURRATA DI MOZZARELLA (V) fermented tomatoes, pistachio	\$35
	BLACK ANGUS BEEF CARPACCIO baby onion, cetarese, reggiano	\$35
	FRIED LOCAL BABY SQUID Yellow romesco, soft herb mayo, lime	\$ 32
Salad-hınch	SMOKED GRAINS $(V)(G)$ pistachio, pomegranate, crème fraiche, soft herbs	\$28
	ICED BUTTER LETTUCE (V) Persian feta, manzanilla olive, heirloom tomato	\$32
	CAESAR STYLE- GEM LETTUCE (V) roasted garlic dressing, reggiano, coddled egg	\$34
	SHAVED ZUCCHINI(V) fennel, mint, Buffala mozzarella, white balsamic.	\$35

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Pasta/Risotto	PENNE CACIO E PEPE $(V)(G)$ black truffle, pecorino DOP.	
	ORECCHIETTE OF SPANNER CRAB(G)(S) heirloom tomato, bronze fennel	\$49
	PACCHERI MB5+ BEEF & RED WINE RAGOUT(G) San Marzano tomatoes, reggiano	\$39
	RISOTTO CARNAROLI (V) mojo verde, Buffala, greens	\$42
Grill	MB5+ BEEF TENDERLOIN bagna cauda, celeriac, jus gras	\$110 S. 40
	MB5+ SIRLOIN bagna cauda, celeriac, jus gras	\$68
	GRILLED CHICKEN ajo blanco, basil, preserved lemon, yellow pepper, pimentón	\$65
	LOCAL REEF FISH (SF) Pickled fennel heirloom, tomato, mojo verde	\$59
Dessert	PANNACOTTA freekeh crumble, mandarin, mountain marigold	\$25
	FLAVOURS OF TIRAMISU	\$19

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