



TANGRAM

BISTRO & BAR

Starter

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| Marinated Spanish Octopus 🍷🌿🌱 228 Lemon, Garlic, Coriander |
| Foie Gras Terrine 208 Fig Chutney, Brioche |
| French Snails 168 Garlic Butter, Herbs |
| French Traditional Beef Tartare 168 |
| Caesar Salad 158 Gem Lettuce, Bacon, Parmesan |
| French Oysters N.2 (2 pieces) 🌿🌱 158 Lemon, Shallot Vinegar |
| Norwegian Salmon Gravlax 🌿 148 Fennel, Seaweed |

Main Course

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| French Duck Breast 568 Orange Sauce, Glazed Carrots |
| Gold Label Australian Black Angus Beef Tenderloin (7 oz) 468 French Fries, Pepper Sauce |
| Half Boston Lobster 🍷 308 Casarecce, Lobster Sauce |
| French Yellow Chicken 🌿 288 Morels, Asparagus, Fried Rice |
| Sustainable Spanish Salmon Bass 🌿🌱 288 Grilled Vegetables, Virgin Sauce |

Soup

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| French Onion Soup 148 |
| Seasonal Soup 🌿🌱 128 |

Dessert

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| Classic Lemon Tart 108 |
| 72% Dark Chocolate Mousse 🌿 98 |

For Sharing

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| Gold Label Australian Black Angus Tomahawk (35 oz) 988 French Fries, Pepper Sauce |
| French Red Label Lamb Shoulder 🍷🌿 648 Provencal Tian, Rosemary Jus |
| Spanish Pork Rack 588 Onion Pickles, French Beans, Potato Mousseline |

Snacks

Available from 5:00pm

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| Oscietre Prestige Caviar Platter (30g) 788 | Truffle Croquet, Parma Ham, Parmesan 108 |
| Iberico Cold Cut Platter 388 | Golden Calamari Ring, Tomato Sauce 108 |
| Assorted French Cheese Platter 348 | Fried Mozzarella Stick, Avocado Guacamole 98 |
| Wagyu Beef Slider 168 | French Fries, Truffle Mayo 78 |
| Smoked Salmon Blinis, Dill Cream 128 | |



Dairy free



Vegetarian



Gluten free



Chef's Recommendations

• All price are subject to 10% service charges
• Please advise our server if you have any food allergies or particular dietary preferences