



ONE-NINETY

M E N U

TO START

Chickpea Fritters, Semi-Dried Tomatoes, Tahini (4 pieces)	\$18
Seared Duck Foie Gras, Pear Chutney, Brioche Bread	\$28
Crispy Crab Cakes, Roasted Garlic Aioli (4 pieces)	\$28
Black Truffle Focaccia, Mascarpone, Mozzarella	\$36
Chicken Satay, Japanese Cucumbers, Peanut Sauce	\$26

CRUDO

David Hervé Fine de Claire Oyster N°3 on Ice Ponzu, Wasabi Pickles (6 pieces)	\$48
Norwegian Salmon Tartare, Avocados, Green Apple, Pomelo Kaffir Lime	\$32
Hamachi Tiradito, Daikon, Jalapeño, Citrus-Soy	\$32
Wagyu Beef Tartare, Cured Egg Yolk, Ginger-Soy Sourdough	\$38

SEAFOOD TOWER FOR TWO

Maine Lobster, French Oysters, King Crab, Mussels, Pink Shrimps, Salmon "Crudo", Hokkaido Scallops, Whelks	\$188
Add-on: Ossetra Prestige Caviar, 30g	\$98

SALADS

Caesar Salad, Anchovies, Aged Comté	\$26
Classic Niçoise, Seared Tuna, Lemon Vinaigrette	\$30
Avocado, Mixed Baby Cress, Miso Dressing	\$28
Burrata, Tomatoes, Pickled Mustard, Aged Balsamic Vinegar	\$28

SOUP

Traditional Onion Soup, Comté Cheese	\$24
Curried-Coconut Carrot Soup	\$18
Mushroom Soup	\$18

MAIN DISHES

LAND

Miso Chicken, Sesame Togarashi, Sweet Potatoes	\$48
Sanchoku Grilled Wagyu Striploin 280g, Black Peppercorn Sauce, Fries	\$88
Burgundy-Style Braised Wagyu Beef Cheeks, Mushrooms, Guanciale Ham, Mashed Potatoes	\$58
Crispy Duck Leg, Bigarade Sauce, Potato Mousseline, French Beans	\$48
Sautéed Frog Legs a la Provençale, Garlic, Parsley	\$48
Grilled Cauliflower Steak, Mole Amarillo	\$36
Pappardelle, Slow-Braised Beef Cheek Ragoût, Cheese	\$48
Acquerello Porcini Mushroom Risotto, Parmigiano	\$38
Potato Gnocchi, Blue Cheese, Pear, Walnuts	\$36

SEA

Traditional Seafood Bouillabaisse, Fennel, Saffron, Potatoes, Black Garlic Aioli	\$52
Roasted Sea Bass, Fennel, Chives, Avruga Caviar, Lemon-Butter Sauce	\$44
Roasted Norwegian Salmon, Caper Herb Sauce, Tomatoes, Asparagus	\$48
Broiled Rigatoni Pasta, Lobster Tail, Parmigiano	\$60
Whole Wheat Spaghetti, Prawns, Asparagus, Lemon	\$38

TO SHARE

Grilled Live Maine Lobster (600g)	\$148
Côte de Boeuf - US Prime Black Angus Bone-in Rib-Eye (1kg)	\$188
Meunière-style Dover Sole (800g)	\$118
Roasted Australian Lamb Rack (700g)	\$128
<i>Served with Mesclun Salad, Fries and two sauces of your choice</i>	
<i>Armagnac Peppercorn, Bordelaise, Lemon-butter, Mushroom</i>	

SIDES

Black Truffle Fries, Truffle Aioli	\$18
Sautéed Forest Mushroom Fricassee	\$14
Charred Broccolini, Black Garlic Aioli	\$18
Spicy Tofu, Red Bell Peppers, Spinach, Peanuts	\$16
Mesclun Salad - Quinoa, Baby Radish	\$12
Creamy Potato Purée	\$12

LOCAL

Laksa, Rice Noodles, Cockles, Scallops, Prawns, Quail Eggs	\$34
Nasi Goreng, Spicy Fried Rice, Chicken or Beef Satay	\$33
Nasi Lemak, Prawn Sambal, Mackerel, Coconut Rice	\$29
Cantonese Hor Fun, Wok-Fried Flat Noodles, Fresh Seafood	\$32
Char Kway Teow, Prawns, Scallops, Pork Sausage	\$32
Hainanese Chicken Rice, Fragrant Rice, Drum Stick or Breast Meat	\$29
Wonton Noodle Soup, Char Siew Pork, Prawn Wontons	\$29
Hokkien Mee, Braised Noodles, Pork, Prawns, Scallops, Squid	\$32

DESSERT

Chestnut Tart, Kumquat	\$15
Raspberry Shortcake, Yuzu Lemon Sorbet	\$18
Jasmine Tea Panna Cotta, Pear Sorbet	\$18
Mille-feuille with Mango, Kaya Creme, Passion Fruit Sorbet	\$18
Black Sesame Chiffon Cake, Almond Ice Cream	\$18

CHAMPAGNE BY the GLASS

Taittinger Brut Réserve, Reims, N.V.	\$29
Taittinger Prestige Rosé, Reims, N.V.	\$36

SPARKLING BY GLASS

Bolla Prosecco Brut DOCG, N.V.	\$20
--------------------------------	------

WINE BY GLASS

White	
Mount Riley Sauvignon Blanc 2021	\$24
Louis Jadot Bourgogne Chardonnay 2020	\$26
Rosé	
Chapoutier Côtes de Provence Rosé 2020	\$23
Red	
Mount Riley Pinot Noir 2020	\$25
Robert Mondavi Private Selection Cabernet Sauvignon 2019	\$26
Château Simard Saint-Émilion Grand Cru 2011	\$32

BEER

Craft Beer on Tap	
Sapporo	\$16

BEVERAGES

Freshly Squeezed Juices	\$12
Coke Coke Light Sprite Ginger Beer Ginger Ale	\$12
San Pellegrino Acqua Panna	\$8 50CL / \$12 75CL
Nordaq Water (free-flow)	\$3

Gluten-Free
 Contains Nuts
 Contains Shellfish
 Contains Pork
 Contains Dairy
 Contains Eggs
 Vegetarian
 Signature Dish
 Contains Beef
 Contains Soy
 Local
 Live Well - Nutritious, balanced and inspired.
 Sustainable Produce
 Vegan
 Our Live Well programme ensures there is a flavourful menu option for everyone, regardless of their dietary or lifestyle preference.

Follow us on [@#OneNinety](#) [@FSSingapore](#) [FourSeasonsHotelSingapore](#)

Prices are subject to 10% service charge and applicable government taxes.