



Set Sail to experience the heart of the Mediterranean Sea with a gastronomic food adventure. Enjoy natural, fresh, delicate intensity that brings a hint of playfulness to your palate. A feast made complete by friends and food that makes you feel good.

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## BITES TO SHARE

Truffle Fries with parmesan cheese .....	13
Plain Fries .....	10
Spam Fries with basil cheese dip .....	13
Boneless Wings .....	18
Blistered Padrón Peppers .....	14
with extra virgin olive oil and sea salt	
Crispy Garlic Calamari .....	15
Chicken Satay (Half Dozen) .....	13
with cucumber, red onions, longtong rice, pineapple peanut sauce	
Vegetables Crudites Platter .....	14
Choice of 1 Sauce	
Herb Cheese Dip	
Hummus	
Smoked Salmon & Avocado Dip	
Cold Cuts and Cheese Board (For Sharing, 2 - 4 pax)	
Prosciutto Ham, Chorizo, Paris Ham, Parmesan, Burrata, Comte	
Served with French Baguette, Kalamata Olives, Pickled Gherkins	
Half Metre .....	44
One Metre .....	72

## B&B APPETIZERS

Caesar (For Sharing, 2 - 3 pax) .....	26
Romaine Lettuce, Bacon Bits, Parmesan Shavings, Fried Capers, Garlic Croutons, Caesar Dressing	
ADD ON: Smoked Salmon .....	\$4 each
Grilled Chicken Breast .....	\$4 each
Tomato & Burrata .....	28
Colored Heirloom Tomatoes, Kalamata Olives, Black Garlic, Fresh Basil Leaves, Olive Oil	
Pancetta & Spinach Salad .....	22
Sauteed Asparagus, Yellow Frites, Gorgonzola Cheese, Walnuts, Croutons, Raspberry Vinaigrette	
Traditional Niçoise Salad .....	20
Gem Hearts, Tonnato Sauce, Baby Potatoes, Red Radish, Fennel, Vine Tomatoes, Spring Onions, Anchovies, Olives, Boiled Egg, Lemon Dressing	
Salmon Tartare .....	19
Fresh Salmon Dice, Chopped Capers, Chives and Parsley, Olive Oil, Mustard, Lemon Juice	
Barramundi Crudo .....	26
Fresh Barramundi Slices, Grilled Shishito Peppers, Cilantro, Extra Virgin Olive Oil, Orange Juice Reduction	
Beef Tartare .....	24
Raw Egg Yolk, Capers, Gherkins, Shallots, Chives	
ADD ON: Fresh Black Truffles (5gm) .....	\$15

## Crunch Time Lunch Time.

WEEKDAY SPECIAL  
2-COURSE SET LUNCH

\$18

STARTER and MAIN  
or  
MAIN and DESSERT

available from 11AM to 3.00pm

Please check with our friendly ambassador on the daily set lunch menu

OPENING ACT

WHILE YOU DECIDE

## Singapore & Asian Favourites

### Crispy Pork Knuckle

Oven Roasted Pork Knuckle, Sesame Soy Asian Sauerkraut, Spicy Nam Jim Sauce

Half .....	24
Whole .....	37

### Lobster Porridge

Teochew-Style Lobster Rice Porridge in Crab Broth, Baby Abalone, Crispy Conpoy, Bonito Flakes, Fried Shredded Ginger & Scallion

### Chicken Claypot Rice

Fragrant Rice with Preserved Sausage and Salted Fish Cooked in Claypot, Marinated Chicken Thigh and Mushrooms

### Chilean Seabass Claypot

Cooked with Scallions and Ginger, Hongkong Choy Sum, Carrots, Asparagus, Shimeji Mushrooms

ADD ON: Fragrant Steamed Rice \$2

### Nasi Goreng

Sambal Fried Rice with Shrimps and Mixed Vegetables, Fried Chicken, Fried Egg, Chicken Satay, Achar, Prawn Crackers

### Crab Meat Bee Hoon

Thick Rice Vermicelli, Gobi Berries, Crab & Pork Broth, Sri Lanka Crab Claw, Pork Lard

### Mee Tai Mak Laksa

Sliver Needle Noodles in Coconut and Spicy Dried Shrimps Broth, Cherrystone Clams, Prawns, Braised Tau Pok, Laksa Leaves

### Claypot Hokkien Mee

Braised Yellow Noodles & Rice Vermicelli in Prawn Stock, Prawns, Roast Pork, Beans Sprouts, Local Chive

### Kurobuta Pork Belly Claypot Rice

Soft-Boiled Egg, Fresh Scallions, Cod Fish Crackers, Pickles

### Mala Fried Rice

Spicy Mala Paste Fried Rice, Asparagus Dice, Chopped Pak Choy, Chicken Dice, Fried Egg

### Pork Collar

Sous-Vide for 14 hours, Marinated with Orange Peeled & Garlic Bulgogi Sauce (Choice of 1 Side)

## Mains

### Beef Pasta

Rigatoni, Braised Wagyu Beef Cheeks, Crushed Tomatoes, Root Vegetables, Parmesan Shavings

### Spaghetti Vongole

White Clams, Sliced Garlic, Chopped Parsley, Chili Flakes, Olive Oil

### Prawn Linguine

Fresh Tiger Prawns, Fresh Dill, Roma Tomatoes, Shellfish Bisque

### Beast Cheeseburger

Wagyu Beef Patties, Grilled Back Bacon, Cheddar Cheese Gherkin, BBQ Sauce, Jap Mayo, Potato Bun

### Aioli Cod Fillet Papillote

Potatoes, Broccolini, Carrots

### Choice of 1 Side and 1 Sauce

### Sirloin 250gm

Home-Made Herb Butter & Grilled Lemon

### Rib Eye 250gm

Home-Made Herb Butter & Grilled Lemon

### Choice of 1 Side and 1 Sauce

### Baby Chicken

Marinated with Cajun Spice, Fresh Herbs, Grilled Lemon

### Half

### Whole

### Chicken Thigh

Marinated with Fresh Basil Leaves, Garlic, Chili Flakes

### Pan-Seared Barramundi

### Pan-Seared Salmon Fillet

### Choice of 1 Side

### Salt-Baked Whole Red Snapper

400-500gm

### Baby Back Ribs

Tender Pork Ribs Marinated and Grilled with Home-Made BBQ Sauce

### Char-Grilled Cauliflower Steak

Cajun Spice, Garlic and Basil Marinated, Hummus, Pine Nuts, Spinach Pesto, Extra Virgin Olive Oil, Char-Grilled Lemon

## Sauces

Extra sauce at additional cost

Red Wine Sauce .....	6
Black Pepper Sauce .....	6
Blue Cheese Cream Sauce .....	6

## Sides

Extra side at additional cost

Fries .....	6	Classic Dauphinoise .....	7
Mesclun Salad .....	6	Potatoes	
/Balsamic Dressing		Bacon & Chives .....	7
Braised Australian .....	7	Mashed Potatoes	
Leeks in White Wine & Butter		Mexican Grilled .....	8
Mushroom Fricassee .....	7	Corn Salad	
Grilled U.S Asparagus .....	7	Blistered Padron .....	9
		Peppers	



Chef's Recommendation



Spicy



Vegetarian

All prices are in Singapore dollars, subject to prevailing good and services tax.

## Fancy Pants

### Homemade Desserts

### Molten Chocolate Cake

Served with Mini Magnum® Ice-Cream

### Classic Meringue Lemon Tart

Served with Lime & Lemon Sorbet in Italian Liqueur and Lime Jelly

### Orh Nee Brûlée

Yam Paste, Pumpkin Marmalade

### Gin & Tonic Cheesecake

Monkey 47 Gin, Cream Cheese, Digestive Biscuits, Lemon Zest

### Bana-Misu

Fragrant Rum Caramelized Lady's Finger Bananas, Mascarpone Cheese, Sponge Cake, Coffee Liqueur, Espresso