

SEASONAL NOTES 1. AUGUST 2008

Black Mission Figs

Passion Fruit Farms are third generation California fig farmers in the San Joaquin Valley. The figs are teardrop in shape with thin black skin and a reddish flesh. Sweeter than honey these larger figs are the cream of the short season crop in July.

Security Foods Berkshire Kurobuta Pork

The Berkshire breed is the first British breed to have a herd book of recorded pedigrees. The taste of black Berkshire is a combination of a sweet, rich flavour, and is prized for its delicate texture.

Longford Tasmanian Lamb

Longford, Tasmania is without question one of Australia's most pristine environments. The lambs are fed a natural pasture diet, drink only clean Tasmanian water and are farmed without the use of hormones.

Yellow Tail King Fish

Yellow tail kingfish, are grown out in sea farms situated off the pristine arid coastline of Whyalla in South Australia. The fish has a lovely opaque colour and is known for its freshness and flavour.

Cavolo Nero

This loose-leafed cabbage from Tuscany with very dark green, almost black leaves has a pleasantly tangy, bitter flavour with a sweet aftertaste.

FOREWORD

The inspiration for PIERSIDE has always been the spectacular waterfront location and its unique historical context. Situated next to one of Singapore's oldest piers, PIERSIDE sits on the edge of Marina Bay, and today is once more providing ring side seats at the cultural crossroads and pulsing heart of the city.

Passionate about using only the freshest and finest seasonal produce, and working in close partnership with farmers, suppliers and providers to source exceptional ingredients directly from farms and fisheries across the globe, chef Robin Ho's menu also reflects the eclectic culinary heritage of our very modern city.

"I have always wanted to create a menu for the late summer. Light, fresh, outdoorsy flavours to be savoured over long lazy evenings on the waterfront. Take your time..... And enjoy."

CHEF ROBIN HO

OYSTER / COFFIN BAY SA \$3 EACH
OYSTER / FINE DE CLAIRE NO 3 F \$4 EACH

WITH CHAMPAGNE SHALLOT VINAIGRETTE
OR GINGER VERBENA GRANITA

SALAD OF BABY RED BEET ROOT WITH 22
GOAT CHEESE, HAZELNUT CROSTINI
AND BANYULS REDUCTION *

CARPACCIO OF YELLOW TAIL KINGFISH 1.9
WITH FENNEL, MEYER LEMON CONFIT
AND STAR ANISE SORBET

CHARGRILLED OCTOPUS PANZANELLA 21.
WITH BLACK OLIVES, VINE-RIPENED
TOMATOES AND ROCKET

IBERICO HAM WITH FIG AND 35
WALNUT TOAST, SWEET ONION
AND WILD ROCKET, APRICOT AND
TOMATO CHUTNEY

TARTARE OF WAGYU BEEF, GREEN 35
MUSTARD CRÈME FRAICHE, BLACK
MISSION FIGS, SOFT QUAIL'S EGG
AND FINE BEANS

*VEGETARIAN

**JERUSALEM ARTICHOKE SOUP WITH
HICKORY SMOKED DUCK BREAST** 22

**HOKKAIDO CORN CHOWDER,
GRILLED ON ITS COB, FINISHED WITH
CARDAMOM SMOKED BUTTER** 21

**CAPPELLINI WITH SALT COD
AND PROSECCO CREAM,
FRESHLY SHAVED BOTTARGA
(\$34 AS MAIN)** 24

**CANNELLONI OF OXTAIL AND
CHANTERELLES WITH
POACHED EGG AND NUTMEG
(\$35 AS MAIN)** 28

**MAINE LOBSTER LINGUINI AGLIO OLIO
WITH SWEET BASIL AND CHILLI
(\$40 AS MAIN)** 32

**KING PRAWN AND POLENTA-CRUSTED
SOFT SHELLED CRAB, CELERiac PUREE
AND CAPER DRESSING** 24

**VANILLA POACHED MAINE LOBSTER
WITH ORZO AND MASCARPONE,
PROSCIUTTO AND ASPARAGUS** 32

PIERSIDE SIGNATURE APPETIZER PLATTER 24

CUMIN SPICED CRAB CAKE WITH PICKLED CUCUMBER
& CHILI, SEAWEED WRAPPED TUNA TEMPURA, MUSTARD
& SOY DRESSING, SOFT SHELLED CRAB, TOASTED
ALMOND, FRESH LEMON PARSLEY VINAIGRETTE

MARKET FISH (SUBJECT TO AVAILABILITY) WHOLE SEA BREAM BAKED IN A HERB AND SALT CRUST, SERVED WITH RATATOUILLE	30
OVEN ROASTED MISO COD WITH MINTED PEA PUREE	32
PAN ROASTED RED LIP SNAPPER WITH SAUTÉED CAVOLO NERO AND BABY SPINACH, BALSAMIC GLAZED PEARL ONIONS	36
HAZELNUT CRUSTED KING PRAWNS, LEMONGRASS AND LOBSTER SAUCE	32
TWICE COOKED CONFIT OF BERKSHIRE KUROBUTA PORK BELLY WITH RED WINE MUSTARD & CHARCUTIERE SAUCE	43
SLOW ROASTED LONGFORD TASMANIAN RACK OF LAMB WITH JERUSALEM ARTICHOKES, TOASTED WALNUTS & CRISPY SHALLOTS, CONFIT OF KOHRABI	45
HICKORY CHARGRILLED GRAIN FED BEEF TENDERLOIN WITH BRAISED VEAL CHEEKS, PARSLEY AND BONE MARROW SAUCE	45

NAVAL ORANGE AND PINK GRAPEFRUIT SALAD WITH KALAMANSI AND ORANGE BLOSSOM SORBET, TURKISH DELIGHT	1.4
MADAGASCAR VANILLA BEAN PARFAIT WITH STRAWBERRY & RHUBARB	1.5
RASPBERRY AND LYCHEE SOUFFLÉ WITH ROSE PETAL ICE CREAM	1.5
BANANA CREME BRULEE WITH CAMEL TART FINE, LEMON VERBENA AND MASCARPONE ICE CREAM	1.5
RED PLUM AND WATER APPLE STRUDEL WITH BOURBON VANILLA ICE CREAM AND SOUR PRUNE SORBET	1.5
SEVEN TEXTURES OF DARK CHOCOLATE	1.6
VALRHONA CHOCOLATE FONDANT & VANILLA BEAN ICE CREAM	1.4
SELECTION OF HOME MADE ICE CREAM AND SORBET	\$5 PER SCOOP

4 COURSE SET DINNER MENU PRICE \$1.00 ++

(PLEASE SELECT 1 COURSE FROM EACH PAGE
OF OUR SEASONAL CHANGING MENU)

COLD SIDES

SALAD NICOISE, SLICED FENNEL AND WALNUTS, TOMATO BASIL AND RED ONION SALAD 1.0

HOT SIDES

CAVOLO NERO WITH GARLIC, POTATOES IN DUCK FAT AND SAGE, CHANTERELLE AND FIELD MUSHROOM FRICASSEE 1.1