

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

TODAY'S LUNCH

CHANGING MENU, DRIVEN BY THE MARKET,
USING THE FINEST INGREDIENTS AVAILABLE

OPEN RAVIOLI OF BLUE SWIMMER
CRAB WITH WHITE WINE STEAMED
KINKAWOOKA MUSSELS, WARM
ROCKET AND LEMONGRASS
VINAIGRETTE

PAN-ROASTED BARRAMUNDI WITH
SMOKED POTATO GNOCCHI, WHITE
ASPARAGUS AND HERB EMULSION

POACHED RHUBARB AND STRAWBERRY
CRUMBLE WITH MADAGASCAR VANILLA
BEAN ICE CREAM

3 COURSE MENU \$35 ++

OYSTERS / COFFIN BAY \$3 EACH
OYSTERS / FINE DE CLAIRE \$4 EACH

WITH CHAMPAGNE SHALLOT VINAIGRETTE
OR GINGER VERBENA GRANITA

HOKKAIDO CORN AND CRAB CHOWDER 16

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

CARPACCIO OF KINGFISH WITH FENNEL 19
SHAVINGS, CONFIT OF MEYER LEMON
AND STAR ANISE SORBET

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

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

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

*VEGETARIAN

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
CAPPELLINI WITH SALT COD AND PROSECCO CREAM, FRESHLY SHAVED BOTTARGA	32
MAINE LOBSTER LINGUINI AGLIO OLIO WITH SWEET BASIL AND CHILL	40
PAN ROASTED DUCK BREAST WITH JERUSALEM ARTICHOKES, TOASTED WALNUTS & CRISPY SHALLOTS, CONFIT OF KOHRABI	36
TWICE COOKED CONFIT OF BERKSHIRE KUROBUTA PORK BELLY WITH RED WINE MUSTARD & CHARCUTIERE SAUCE	43
HAZELNUT CRUSTED KING PRAWNS, LEMONGRASS AND LOBSTER SAUCE	32
HICKORY GRILLED GRAIN FED BEEF TENDERLOIN WITH CHANTERELLES AND PINOT NOIR REDUCTION	38

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
BANANA CREME BRULEE WITH CAMEL TARTE FINE, LEMON VERBENA AND MASCARPONE ICE CREAM	1.5
RED PLUM AND WATER APPLE STUEDEL WITH BOURBON VANILLA ICE CREAM AND SOUR PRUNE SORBET	1.4
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

**3 COURSE SET LUNCH
MENU PRICE \$70 ++**