

Napoleon

Embark on a **culinary journey** where French tradition meets modern innovation. At Napoleon Wine Bistro, we celebrate the essence of French **bistro dining**, crafting **timeless classics** with a contemporary touch.

Our menu is a **tribute to authenticity**, featuring ingredients carefully sourced from **renowned French suppliers** and premium meats and seafood. Each dish reflects our passion for quality and flavor, ensuring an unforgettable dining experience.

A must-try is our **'A la minute' Hand-Cut Wagyu Beef Tartare**—a true showcase of craftsmanship, bursting with rich flavors that delight every meat lover.

Bon Appétit & Santé!

ALL DAY SHARING MENU

Sourdough Bread ✓ <i>Served with butter</i>	5
Olives Marinées ✓ <i>Marinated pitted green olives</i>	10
Caviar d 'Aubergine ✓ <i>Homemade eggplant caviar</i>	12
Rillettes de Saumon <i>Homemade salmon rillettes</i>	15
Rillettes de Saint-Jacques <i>Scallop rillettes</i>	17
Rillettes de Canard 100g <i>Homemade duck rillettes</i>	17
Pâté de Campagne 🥜 100g <i>Homemade country-style pork pate with pistachio</i>	15
Chorizo Ibérico de Bellota Arturo Sánchez 60g <i>Iberico chorizo sausage 100% Bellota Gran Reserva</i>	15
Prosciutto di Parma 90g <i>Ferrarini Parma ham 18 months</i>	18
Jamón Ibérico de Bellota ** 50g <i>Iberian Free-Range acorn-fed ham, 36-42 months aged</i>	23
Plateau de Charcuterie ** 250g <i>Chorizo Iberico de Bellota, Jésus from Pierre Oteiza (dry sausage), Prosciutto di Parma 18 months & country-style pork pâté</i>	35
Plateau de Fromages Fermiers ** ✓ 200g <i>Assortment of 4 curated French farmed cheeses</i>	38
Plateau Gourmand ** <i>Chef's selection of 3 affnated French farmed cheeses & 3 charcuteries (colds cuts)</i>	40
Camembert Rôti au Four ** <i>Whole baked Normandy Camembert with vin jaune, apple wood bacon and rosemary</i>	25
Selection of Tartes Flambées <i>Oven-baked flatbread from Alsace</i>	-

*Not available during Lunch service

** Not applicable for promotional programs

Subject to 10% service charge & prevailing GST

Vegetarian - ✓

Contains nuts - 🥜

TARTES FLAMBÉES

The elegant French version of pizza - Oven-baked flatbread from Alsace
Available all day

L'Alsacienne	24
<i>Applewood smoked bacon, sour cream and sliced red onions</i>	
La Basquaise	26
<i>Roasted piquillo peppers, chorizo Ibérico de Bellota, caramelised onions</i>	
Pissaladière **	29
<i>Smoked anchovy fillets, black olives and jalapenos</i>	
Trois Fromage ** ✓	29
<i>Bleu cheese, burrata, mascarpone, mixed herbs and honey</i>	
La Forestière ✓	30
<i>Seasonal mushrooms, black truffle & mascarpone, mozzarella and caramelised onions</i>	
Truffle shower +10	

SHARING MAINS

Trio de Viande **	108
<i>- Hand-cut Wagyu beef tartare or Angus beef ribeye</i>	
<i>- Iberico pork loin</i>	
<i>- Barbarie French duck breast</i>	
Poisson en Papillote **	88
<i>Papillote of Black Cod fillet served with seasonal vegetables and saffron-infused beurre blanc</i>	
Plateau de la Mer **	98
<i>- Grilled Australian Banana prawns</i>	
<i>- Spanish octopus leg</i>	
<i>- Fresh mussels</i>	
<i>- White snapper</i>	


SIDES

Frites / Frites à la Truffe ✓	10/12
<i>French fries / truffle French fries</i>	
Purée de Pomme de Terre ✓	10
<i>Homemade mashed potatoes</i>	
Pommes Sarladaises ✓	12
<i>Sauteed kipfler potatoes</i>	
Mesclun de Salade ✓	12
<i>Mixed salad, cherry tomatoes, black olives and crouton</i>	
Ravioles de Royans ✓	15
<i>Ravioli gratinated with cream and Parmesan</i>	
Legumes Sautés ✓	15
<i>Sauteed seasonal vegetables with cajun spices</i>	

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STARTERS

Start your meal with our sharing delicacies on the front page along with our starters!

Soupe du Jour <i>Soup of the day</i>	16
Croquettes au Fromage 3pcs/6pcs <i>Epoisses cheese croquettes with smoked bacon</i>	10/18
Croquettes au Champignon ✓ 3pcs/6pcs <i>Mushroom croquettes with truffle aioli</i>	10/18
Escargots de Bourgogne 6pcs/12pcs <i>Burgundy snails with garlic and parsley butter</i>	18/32
Poireaux Grillés ✓  <i>Grilled leaks served with onsen egg, aged balsamic and roasted hazelnut</i> Add Prosciutto ham for \$6	16
Salade de Burrata ✓ 150g/300g <i>Fresh burrata DOP served with beetroot puree, heirloom tomatoes, fig balsamic and fried shallots</i> Add Prosciutto ham for \$6	29/39
Terrine de Foie Gras ** <i>Port wine and five spices infused foie gras terrine served with brioche toast and cherry balsamic</i>	28
Poulpe Grillé <i>Charcoal grilled Spanish octopus leg served with roasted tomato sauce and harissa aioli</i>	23
Shishitos ✓ <i>Blistered Japanese Shishito peppers , Shio kombu and shaved Parmesan</i>	16

CAVIAR

Royal Caviar Club Imperial Ossetra ** 50g 158

Acipenser Gueldenstaedtii
Profile:

- Firm Texture, pops up in the mouth
- Complex, full-body caviar with light nutty notes and long after taste

Served with condiments

SEAFOOD TARTARES


Tartare de Truite <i>Fjord trout, yuzu ponzu dressing, trout roe and lavosh crackers</i>	24
Tataki de Thon <i>Sashimi grade yellow fin tuna saku, coriander and chilli lime shoyu, avocado purée</i>	26
Ceviche de Crevette <i>Karumba banana prawns and spiced salsa</i>	26

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MAINS

Risotto à la Truffe Fraiche  	36
<i>Fresh black truffle risotto and seasonal mushrooms</i> Add seared Hokkaido scallops for \$8**	
Filet de Loup de Mer	35
<i>Fresh caught Barramundi, braised artichokes, potato gratin and parsley velouté</i>	
Papillote de Poisson et Legumes	38
<i>Wild caught white snapper served with potatoes, seasonal vegetables and saffron infused beurre blanc</i>	
Magret de Canard **	39
<i>Barbarie duck breast served with sauteed kipfler potato and haricot beans, orange infused duck jus</i>	
Filet Mignon de Cochon	39
<i>Iberico pork loin served with pomme purée, savoy cabbage, cider and mustard sauce</i>	
Joue de Boeuf Braisée	38
<i>Braised grain fed beef cheek served with pomme puree, sauteed mushrooms and cherry tomatoes</i>	
Entrecôte **	42
<i>MB3 served with thick cut fries, mesclun salad and red wine beef jus</i>	
Tartare de Boeuf	35
<i>Hand-cut Wagyu beef tartare served with truffle French fries</i> Truffle shower +10	


DESSERTS


Crème Brûlée	12
<i>Madagascar vanilla crème brûlée</i>	
Mousse au Chocolat	15
<i>Valrhona 70% homemade chocolate mousse, chocolate tuile and fresh berries</i>	
Tarte au Citron	15
<i>Traditional lemon curd tart served with baked meringue</i>	
Fondant au Chocolat	15
<i>Valrhona chocolate fondant cake served with artisan vanilla gelato</i>	
Gâteau au fromage 	15
<i>Classic cheesecake served with roasted hazelnuts and macerated summer berries</i>	
Affogato	10
<i>Artisan vanilla gelato with a shot of hot espresso</i>	
Artisan Gelato Single/Double	6/12
<i>Pistachio Vanilla</i>	

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COCKTAIL

Aperol Spritz <i>Aperol, Prosecco</i>	20
Negroni <i>Gin, Campari, Vermouth Rosso</i>	20
Old Fashioned <i>Bourbon Whiskey, simple syrup, Angostura bitter</i>	20
French Martini <i>Vodka, Raspberry Liqueur, Pineapple</i>	22
French Gimlet <i>Gin, Lime, Elderflower, Simple Syrup</i>	22
Martini <i>Gin or Vodka, Dry Vermouth</i>	22
Espresso Martini <i>Vodka, Espresso shot, Kahlua</i>	22

APÉRITIF

Kir Crème Ternel from Burgundy <i>Chardonnay wine with Cream of Cassis de Bourgogne or Morello Cherry or Vine Peach</i>	22
Kir Royal Crème Ternel from Burgundy <i>Champagne Drappier with Cream of Cassis de Bourgogne or Morello Cherry or Vine Peach</i>	25
Ricard <i>For a Tomate or Moresque, add +2</i>	10
Lillet Blanc on the Rock	14
Cockburn's Tawny Port - 6cl	12

BEER & CIDER

Bavik Pilsner Pint	13/9
Brewlander Pint	12/9
Eric Bordelet Apple Cider "Nouvelle Vague" 2019 - 33cl	12
Eric Bordelet Pear Cider "Poire" 2019 - 33cl	12

SOFT DRINK

Water	
Evian (Still) 75cl	9
Evian (Sparkling) 75cl	9
Artisanal Juice	10
Alain Milliat - Apple Cox Orange	
Soft Drink	5
Coke Coke Zero Sprite Ginger Ale Fever-Tree Tonic Fever-Tree Soda	

HOT DRINK

Single Espresso Macchiato	4
Black Coffee Double Espresso	5
Cappucino Café Latte Flat White Double Macchiato	6
Tea Forte Signature Pyramid Infusers	7

CREAM & LIQUEUR

	Gls	Btl
Baileys - Original Irish Cream	6	90
Kalhua - Coffee Liqueur	11	170
Jägermeister	12	185
Amaretto di Saronno	14	200

GIN

	Gls	Btl
Bombay Sapphire	15	165
Monkey 47 Schwarzwald Sloe	17	215
Monkey 47 Schwarzwald Barrel Cut	18	230
Monkey 47 Schwarzwald Dry	20	280
Hendrick's	22	295
Ki No Bi Kyoto Gin	22	295
M. Chapoutier Gin Sothis	22	295

VODKA

	Gls	Btl
Tito's	12	165
Grey Goose	18	230
Belvedere	18	230

TEQUILA

	Gls	Btl
Patron Silver	18	230

RUM

	Gls	Btl
Havana Club 3 Años	12	140
Diplomatico Reserva Exclusiva	18	210

WHISKY

Blended Whisky	Gls	Btl
Chivas Regal 12years	15	170
Jameson	15	170
Monkey Shoulder	17	200

Single Malt Whisky	Gls	Btl
Balvenie DoubleWood 12years	16	200
Nikka from The Barrel 50cl	18	230
Macallan Double Cask 12Years	22	288
Macallan Sherry Cask 12Years	25	358
Macallan Sherry Cask 15Years	28	450

WIDE SELECTION OF ARMAGNAC, COGNAC AND OTHER BRANDY

Available on our wine list, ask our friendly staff for it!