



OYSTERS

6^{PC} 12^{PC}

SAKOSHI BAY

48 96

Condiments – Sherry Mignonette,
Tabasco, Lemon
Hyogo, Japan

OYSTER AU GRATIN

52

Baked Sakoshi Bay Oyster, Bacon Bits,
Cream Spinach, Mozzarella

SOUPS

CLASSIC LOBSTER BISQUE

32

Boston Lobster, Grand Marnier, Chives

MUSHROOM CAPPUCINO

20

Shiitake Mushroom, White Button
Mushroom, Pastry Stick, Chives Truffle Oil

STARTERS

BAKER'S BREAD BASKET

18

Ciabatta Roll, Focaccia, Rustic Bread,
Tapenade Butter, Balsamico,
Extra Virgin Olive Oil, Tzatziki Sauce

CINDER CAESAR SALAD

24

Romaine, Frisée, Candied Bacon,
Soft Boiled Egg, Shaved Pecorino,
Tomatoes, Anchovies, Smoked Ham

PAN FRIED FOIEGRAS

38

White Chocolate Berry Sauce, Red Wine
Poached Pear, Brioche, Pistachio Nuts

PAN SEARED HOKKAIDO SCALLOPS

38

Romesco, Caviar, Roasted Cauliflower,
Mango Sauce, Fresh Greens

BEEF CARPACCIO

28

Wagyu Eye Round, Garlic Truffle, Arugula,
Pecorino, Shallots, Sherry Vinaigrette

BURRATA (200G)

35

Tomato Medley, Basil,
Grilled Zucchini, Arugula
(Add on Parma Ham 10++)

SALMON TROUT TARTARE

32

Toasted Focaccia, Trout Roe, Crème
Fraîche, House Dressing, Blistered Capers

CHARCUTERIE BOARD

48

Dingley Dell Coppa, Parma Ham,
Cooked Ham, Camembert, Grana Padano,
Bleu d'Auvergne, Berries, Sicilian Olives,
Dried Apricot, Cornichons, Sourdough Bread,
Cream Crackers

PASTAS

LOBSTER LINGUINE

52

Seafood Broth, Half Boston Lobster (300g),
Garlic, San Marzano Tomatoes, Fresh Basil

OXTAIL RAGOUT TAGLIATELLE

38

Slow Braised Oxtail, Soffritto, Shaved
Pecorino, San Marzano Tomatoes

Vegetarian

TORTELLINI CHEESE

36

Pecorino, Stuffed Cheese Pasta, San Marzano
Tomatoes, Fresh Basil, Pepper Pomodoro Sauce

MAINS

ORA KING SALMON

52

New Zealand King Salmon, Wilted Spinach,
Lemon Dill Labneh, Herbed Crushed Potatoes

PETITE POULET

38

Roasted Spring Chicken, Grilled Baby
Corn, Scallion Purée, Spicy Tomato Relish

IBERICO PORK CHOP

48

Blaukraut, Roasted Baby Carrot, Nashi
Pear, Calvados Jus

Food may take awhile to be served during peak hours. Your kind understanding is appreciated.
All prices are subject to 10% service charge and prevailing government tax.

CINDER



INDIVIDUAL CUTS

200G FILET MIGNON MS3

150 Days Barley Fed,
Limestone Coast, Victoria

68

300G STRIPLOIN USDA PRIME HARRIS RANCH

150 Days Grain-fed, Angus,
California

78

250G WAGYU RUMP CAP FI WAGYU MB 8-

200 Days Barley Fed,
Tasmania, Gippsland

82

300G RIBEYE. WAGYU

450 Days Grain-fed, Karoge
Washu Bred & Tajima,
Victoria Highlands

98

SAUCES

Red Wine

Black Pepper

Béarnaise

Pommery Mustard Jus

Chimichurri

*One Complimentary | +\$3 for additional serving

DRY AGED CUTS

800G 45-DAYS DRY AGED PRIME-RIB MS4

Grass-fed,
Gippsland Victoria

178

600G DRY AGED WAGYU STRIP LOIN FI

450 Grain Fed, Karoge
Washu Bred & Tajima,
Victoria Highlands

138

SHARING

1.5KG BLACK ANGUS TOMAHAWK STEAK MS4

200 Days Grain-fed,
Tasmania

358

900G CINDER DOUBLE CUT PORTERHOUSE MS3

150 Days Barley Fed,
Limestone Coast

188

SURF AND TURF

Angus Ribeye (300G), Half Maine
Lobster (300G), Caper Butter,
Steak Cut Fries, Red Wine Sauce

158

SAUCES

Red Wine

Black Pepper

Béarnaise

Pommery Mustard Jus

SIDES

MASHED POTATOES

Olive Oil, Chives

15

GRILLED ASPARAGUS

Béarnaise Sauce

18

ROASTED BABY POTATOES

Lardons, Garlic

16

CREAMED SPINACH

Crispy Onions & Cheese

18

INSALATA

House Dressing

18

TRUFFLE FRIES

Truffle Aioli Sauce

17

TRUFFLE MAC & CHEESE

23

BELGIAN FRIES

Garlic Aioli Sauce

16

GRILLED BROCCOLINI

Smoked Romesco Sauce

18

KING OYSTER MUSHROOM

Grilled Umami Mushroom,
Onion Crisps, Soy Glaze,
Bagna Cauda

18

DESSERTS

STICKY DATE PUDDING

Butterscotch Sauce, Vanilla Ice Cream

16

PANDAN PANNA COTTA

Gula Melaka, Coconut Flakes,
Fresh Berries

18

CHOCOLATE LAVA CAKE

Digestive Biscuits Crumb, Berry
Sauce, Vanilla Ice Cream

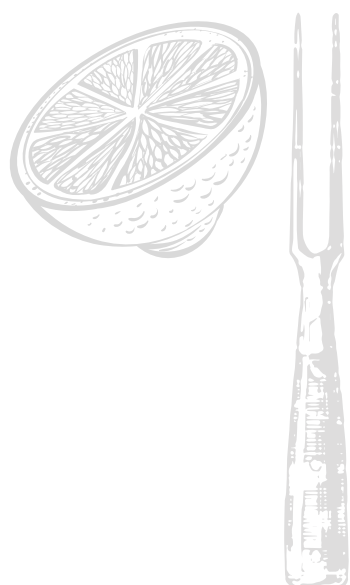
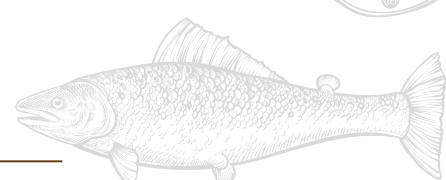
16

STRAWBERRY SORBET

Strawberry Sauce, Pistachio Nut,
Chocolate Feuilletine Stick, Fresh
Berries, Strawberry Cone

18

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CINDER