

STARTERS

SAINT JACQUES CAPELLINI	capellini, tobiko, kombu dressing, chives	24
FREMANTLE OCTOPUS	spicy aioli, potato salad	28
BONE MARROW	roasted bone marrow, ikura, chives, confit garlic, toast	23
FOIE GRAS MILLE-FEUILLE	quince and apple compote, pearl onion	20
BEEF TARTARE	hand-chopped steak, confit egg yolk, pickled pearl onion, mustard dressing, fried capers	22
TARAMASALATA	whipped cod's roe, lemon, seaweed cone, dill	18
BOUCHÉE	mini vol-au vont, garlic creme fraiche, fines herbs	18

MAINS

STEAK BOX	charcoal grilled MS4 australian wagyu ribeye, kagoshima A4 japanese wagyu ribeye and 28-days dry aged australian black angus ribeye, truffle porcini mashed potato and 2 sauces choice of sauce(s) : truffle butter / red wine / pepper	138 (375GM)
STEAK	charcoal grilled ribeye steak (250gm) accompanied with in-house sauce & side choice of beef cut : 28-days dry aged australian wagyu ribeye (250gm) choice of sauce : truffle butter / red wine / pepper choice of side : french fries / salad / mashed potato	68 88
BEEF CHEEK STEAK	garlic, chives, parmesan banana shallots, jus gras	30
BEEF BOURGUIGNON	classic beef stew served with tagliatelle pasta	28
LAMB	charcoal grilled australian spring lamb, asparagus, couscous, mustard jus	32
MAGRET DE CANARD	pan-seared french duck breast, sweet potato, orange gastrique, petite salade	28
SEA-BASS	sea-bass, fennel, ikura ranch dressing	28
CRAB LINGUINE	linguine pasta, seafood broth, vine cherry tomato, chili, shio kombu, crab meat	26
FRICASSÉE DE POULET	braised bone-in chicken thigh, mashed potato, sauteed carrots wild forest mushrooms, chicken velouté	26
HONEY ROASTED PUMPKIN [V]	toasted nuts, cheese fondue, mixed salad, butternut squash puree	22
ROASTED CAULIFLOWER [V]	pickled cauliflower, puree, hazelnut, curry beurre noisette	21

DESSERTS

MILLE-FEUILLES CACAHUÈTES & CARMEL	puff pastry, vanilla light cream, peanut, salted caramel	13
POIRE BELLE HÉLÈNE	poached pear vanilla ice cream, chocolate sauce, almond flakes	13
ORANGE CRÈME BRÛLÉE	crème brûlée, walnut tuile, crystalized orange sliced	9
VERRINE PANNA COTTA	vanilla panna cotta, passion fruit gelée, mint, raspberry	9
LA GOURMANDISE	dark chocolate mousse, roasted peanuts, salted caramel sauce	15
VANILLA ICE CREAM	two scoops of vanilla ice cream, almond flakes, chocolate sauce	9

[v] vegetarian

Food may take awhile to be served during peak hours. Your kind understanding is appreciated.
All prices are subject to 10% service charge and 7% GST.

TO SHARE

DUCK RILLETTE 21 shredded duck leg, french pickles, wholegrain mustard, sourdough bread
SALMON RILLETTE 18 dill, tobiko, fried dough
FOIE GRAS EN TERRINE 18 cold foie gras terrine, quince and apple jam, pickled onion
COLD CUT PLATTER 36 parma ham, saucisse d'auvergne, rosette de lyon, duck rilette, arugula rocket salad, green olives, french pickles
CHEESE PLATTER [V] 36 gruyère, tomme des croquant de noix, curé nantais, bleu d'auvergne sourdough bread, quince jam, mixed nuts, fruits
ARTISAN BREAD BASKET 9 assorted artisan bread with butter choice of butter : kombu butter / truffle butter / garlic parsley butter / garlic herbs olive oil
HENRI'S CHARCUTERIE GRAND PLATEAU 65 parma ham, saucisse d'auvergne, rosette de lyon, duck rilette, tomme des croquant de noix, curé nantais, bleu d'auvergne sourdough bread, arugula rocket salad, green olives, french pickles, cold foie gras terrine

SIDES

FRENCH FRIES 12 shoestring fries, mentaiko mayonnaise
BABY GEM 12 anchovy mayo, guanciale, crouton, parmesan
MASHED POTATO 15 porcini, truffle oil
PETITE SALADE 9 mixed salad, pickled onions
ARTICHOKE & LEEK GRATIN 12 gratinated artichoke and creamed leek



CHECK OUT OUR FULL MENU &
MAKE A RESERVATION WITH US

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For more details, Follow us on

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HOUSE POUR WINE

SPARKLING

1. Folie de l'Espinoze, Domaine de l'Épinay 11
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WHITE

Vallée De La Loire

1. Touraine, Sauvignon, Chidaine 2020 11
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Bordeaux

2. Graves Blanc, Château Peyrat 2019 12

RED

Bordeaux

1. Bordeaux, Vieilles Vignes, 11 Tour de Biot 2016

Vallée Du Rhône

2. Grignan les Adhémar, 12 Mas de Merlière Serré des Vignes 2019

3. Côtes du Rhône, Colline, la Cabotte 2020 13
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ROSE

1. Côtes de Provence Rosé, 11 Tour Saint Honoré 2020

HAND-CRAFTED BEERS

ON THE TAP [500ML] 10 /PINT

CZECH PILSENER

malty, clean finish, perfectly balanced aftertaste,
suited for the Singaporean palette

SAUVIGNON ALE

marriage of a beer and wine yeast, grapefruit,
pineapple, mango, subtle pear aroma

DREAM STOUT

rich, chocolate, roast, smooth finish

GREEN MONSTER

green spirulina infused lager beer, clean and crisp,
citrus, malty aroma, chocolate flavour profile

HAPPY HOUR

5 — 7PM, EVERY TUE TO FRI

1-FOR-1 HOUSE POUR WINE 11-13 Sip on our refreshing house pour wine

BEER BUNDLE 45 Any 5 pints of our hand-crafted beers
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