

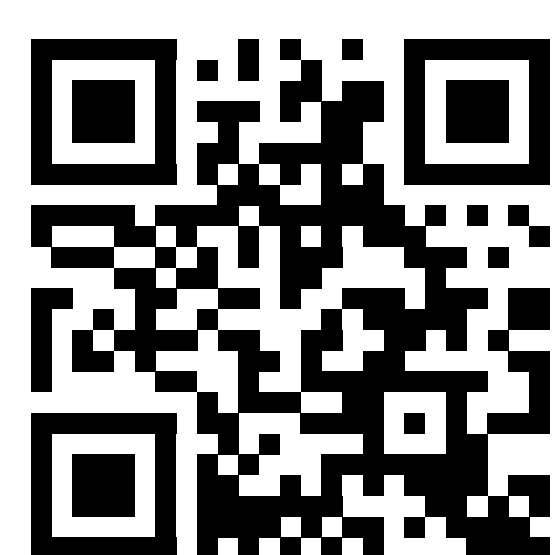


AETHER HOUSE

SINGAPORE



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WINE LIST



35 Robinson Road,
#01-05/06/07, Singapore 068876
Monday to Friday: 11:00am to 10:30pm
Closed on Saturday, Sunday and PH



AETHERHOUSESG

Reservation: +65 6592 0102
reservation@aetherhouse.sg
www.aetherhouse.sg



DRINKS MENU

11:00 AM
10:30 PM

WINE BY THE GLASS

WHITE WINE

Les Jamelles, Chardonnay 2020	15 80
Dopff, Riesling 2014	18 85
Dopff, Gewurztraminer 2015	18 85
Chateau Thieuley 2019	20 95
Samuel Billaud, Chablis 2021	22 100

CHAMPAGNE

Cattier Brut Sensation	20 95
Tendril & Lombardi Brut	22 145
Varnier-Fannièrè Brut Grand Cru	25 180

ORANGE WINE

Les Jamelles, Blanc Orange 2021	18 80
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RED WINE

Les Jamelles, Merlot 2022	15 80
Domaine Beurenard, Côtes du Rhône 2021	18 85
Jean-Marc Burgaud, Beaujolais Village 2020	18 85
Francois Labet Pinot Noir Corsican 2022	19 90
Chateau Moutinot St-Estephe 2018	22 100
Domaine Rapet, Chorey-Les-Beaune 2020	26 125

ROSÉ WINE

The Pale rosé	15 70
Les Jamelles, Clair de Rose 2017	18 80
M by Minuty, Côtes de Provence	20 110

WINES & CHAMPAGNE

WHITE WINE

RHONE VALLEY

Domaine Courbis, Saint Peray Le Tram 2021	90
Mayard, Châteauneuf-du-Pape La Crau de ma Mère	120
Domaine Beurenard, Châteauneuf-du-Pape 2021	135

ALSACE

Dopff, Muscat Reserve 2014	75
Dopff, Riesling Schoenenbourg Grand Cru 2011	120
Dopff, Gewurztraminer Vendange Tardive 2009	170

RED WINE

BORDEAUX

Château La Prade, Pessac-Léognan 2016	95
Château La Vallière, Pomerol 2015	145
Château Larrivet Haut Brion 2015	160

RHONE VALLEY

Domaine Beurenard, Rasteau 2020	95
Mayard, Châteauneuf-du-Pape, C. du Calvaire 2020	125
Domaine Beurenard, Châteauneuf-du-Pape 2020	135

CHAMPAGNE

Cattier Brut Blanc de Blancs Signature	175
Varnier-Fannièrè Brut Zero Dosage Grand Cru	190
Varnier-Fannièrè Brut Rosé Zero Grand Cru	200

BURGUNDY

Domaine du Roc des Boutires, Pouilly-Fuissé 2021	100
Jayer Gilles, Hautes Côtes de Beaune 2015	140
Philippe Pacalet, Meursault 2020	320

LANGUEDOC

Les Jamelles, Sauvignon Blanc 2020	80
Les Jamelles, Chardonnay 2020	80
La Peira, Deusyls Blanc 2014	135

BURGUNDY

Edouard Delaunay, Bourgogne Pinot Noir 2020	90
Jayer Gilles, Hautes Côtes de Nuits 2013	140
Comte Senard, Aloxe-Corton 2014	185

LANGUEDOC

Les Jamelles, Merlot 2022	80
Les Jamelles, Cabernet Sauvignon 2020	80
La Peira, en Damaisela 2012	245

CAFÉ SELECTION

Espresso	5
Butter Caramel Espresso	6
Long Black Coffee	* 7 6
Café Latte	* 7.5 6.5
Café Mocha	* 8.5 7.5

Modifier:

Add shot Oat Milk Decaf	+1
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Hot Chocolate	* 8 7
Matcha Latte	* 8.5 7.5

WINE INSPIRED TEA

Chardonnay Tea	8.5
Riesling Tea	8.5
Rosé Moscato Tea	8.5
Merlot Tea	8.5
Pinot Noir Tea	8.5

BOTTLED BEERS

Asahi Super Dry	12
Rye & Pint	13
<i>(Trippin' Wheat, Punchin' Rye, Lovin' Summer)</i>	

JUICE & WATER

Fruit Juice	6
Soft Drink	6
Evian Still Water	8
Evian Sparkling Water	8





SET LUNCH

2 COURSES

\$32++

3 COURSES

\$38++

EXECUTIVE 4 COURSES

\$58++

(Choice of 2 starters, 1 Main,
1 Dessert with no supplement,
Coffee or Tea included)

ENTREES

SOUP DU JOUR (V)

Comfort & Warmth in your Plate

“L’OEUF”

64’c Egg, Hot Pepper Foam,
Bayonne Chip

HOMEMADE GAZPACHO (V)

Smoked Paprika, Fine Herbs

“ESCARGOTS DE BOURGOGNE”

Baked Burgundy Snails,
Garlic & Herbs Butter

+\$5

HAMACHI CRUDO

Yellowtail, Lemon Gel, Marinated
Japanese Cucumber, Pickled Ginger
Flower

+\$8

MAINS

RAVIOLE DE ROYAN (V)

Mini Cheese Raviole, Onion Cream
(Additional 5g Truffle +\$18)

POACHED HAKE

Glazed Cup Flowers, Onion
Sauce, Charred Corn

+\$8

CHICKEN MEDALLIONS

Poach in Cooking Wine, Split
Sauce, Herb Salad, Wolfberry Puree

“CHEF’S SPECIAL TARTARE”

Chef’s Raw Selection, Pickled
Mustard Seed, Whisky
Mayonnaise, Affila

+\$10

EGGPLANT STEAK (V)

Australian Eggplant, Braised Wild
mushrooms, Herb Breadcrumbs

DESSERT

WARM BERRY CLAFOUTIS

CHAMPAGNE SABAYON

CHOCOLATE FLAN

CHEESE OF THE DAY

COFFEE OR TEA



ADD +\$9 FOR ONE GLASS OF HOUSE POUR WINE (WHITE OR RED)



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A LA CARTE

STARTERS

L'OEUF 64°C Egg, Hot Pepper Foam, Bayonne Chip	12
SOUP OF THE DAY (V) Comfort & Warmth in your Plate	14
HOMEMADE GAZPACHO (V) Smoked Paprika, Fine Herbs	16
ESCARGOT DE BOURGOGNE Baked Burgundy Snails, Garlic & Herbs Butter	24
HAMACHI CRUDO Yellowtail, Lemon Gel, Marinated Japanese Cucumbers, Ginger Flower	24

MAINS

CHICKEN MEDALLIONS Poach in Cooking Wine, Split Sauce, Herb Salad, Wolfberry Puree	22
EGGPLANT STEAK (V) Australian Eggplant, Braised Wild Mushrooms, Herb Breadcrumbs	22
RAVIOLE DE ROYAN (V) Mini Cheese Raviole, Onion Cream, (Additional 5g Truffle +\$18)	24
CHEF'S SPECIAL TARTARE Chef's Raw Selection, Pickled Mustard Seed, Whisky Mayonnaise, Affila	24
POACHED HAKE Glazed Cup Flowers, Onion Sauce, Charred Corn	38

DESSERT

WARM BERRY CLAFOUTIS Seasonal Berries, Vanilla Gelato	14
CHOCOLATE FLAN 72% Venezuela, White Chocolate Chantilly	16
CHAMPAGNE SABAYON Varnier Fanniere, Caramelised Walnuts, Fresh Strawberries	18

CHEESE & CHARCUTERIE

HOMEMADE MINI PÂTÉ EN CROÛTE	16
DUCK RILLETTE	16
CHEF'S SELECTION OF 3 CHEESES	32
CHEF'S SELECTION OF 3 COLD-CUTS	34
CHEF'S SELECTION OF 3 CHEESES & 3 COLD-CUTS	48