




Riviera

Our Culinary Philosophy

“Cooking is one of the best ways to share feelings and emotions, with each bite being a moment of fleeting happiness.”

Chef Yvan Yin is an esteemed culinary virtuoso, boasting an illustrious 18-year career that has graced the kitchens of renowned establishments in China, France, and Singapore. His culinary journey has taken him from renowned Michelinstarred establishments like Joël Robuchon and three Michelin starred Chef Bruno Menard’s brainchild La Cantine. Moving from La Cantine to head the kitchen at Angela May Fotod Chapters, Chef Yvan had more freedom to use his French fine dining background while using more Asian ingredients. With an innate flair for elegant and thoughtful plating, Chef Yvan Yin has not only mastered the art of creating visually stunning dishes but also excels at tantalizing both the eyes and the palate.

Drawing from his genuine French culinary expertise and his extensive knowledge of Eastern cuisine, Chef Yvan seamlessly crafts exquisite dishes that bridge the gap between Eastern and Western palates. His culinary creations are a testament to his unwavering dedication to the art of gastronomy, leaving an indelible mark on the world of cuisine.



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STARTERS

FRENCH HEIRLOOM TOMATOES 28

AGED MIRIN JELLY | AVOCADO
CHIA SEED | GOLD BALSAMIC SORBET

TRUFFLE & TOFU 32

TRUFFLE | AUSTRALIA LEEK FONDANT
BABY MUSHROOMS | MUSTARD SEEDS

WAGYU BEEF TARTARE 38

WAGYU BEEF TENDERLOIN TARTARE | AVRUGA CAVIAR

HAMACHI CARPACCIO 48

CURED HAMACHI FISH LOIN | KALUGA QUEEN CAVIAR
YUZU PONZU | PICKLES | SICILIAN PISTACHIO

MUSHROOM DUMPLINGS 28

SEASONAL MUSHROOM | BEIJING CABBAGE | WATER CHESTNUT
EDAMAME | COCONUT | BLUE GINGER

GAMBAS & CHORIZO IBERICO 38

OLIVES | ARTICHOKE | YUZU KOSHŌ | PIMENT D'ESPELETTE

GRILLED OCTOPUS 48

SPANISH OCTOPUS LEG | PURPLE POTATO | PADRON PEPPER
CHILLI JAM | IKURA

LANGOUSTINE 54

ATLANTIC SCAMPI | DAIKON RADISH
WHITE MISO SABAYON | AVRUGA CAVIAR

SOUP

FOREST MUSHROOMS VELOUTÉ 28

SEASONAL TRUFFLE | PUFF PASTRY

LOBSTER BISQUE 28

LOBSTER BISQUE | BUTTER POACHED LOBSTER TAIL
SMOKED CAVIAR | FINE HERBS



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MAINS

TUNA CHUTORO & RISOTTO 48

HAND CRAFTED BLUEFIN TUNA CHŪTORO TARTARE | ACQUERELLO RICE
SAFFRON FUMET | BURNT CREAM

SEA URCHIN LINGUINE 58

SEA URCHIN | ARTISAN LINGUINE | SALMON ROE | CHARRED CORN CREAM

WILD TURBOT 68

WILD CAUGHT BRITTANY TURBOT | CHARRED SUCRINE
SAFFRON AÏOLI | BOUILLABAISSE SAUCE

BLUE LOBSTER 78

BRITTANY BLUE LOBSTER TAIL | YUZU BEURRE BLANC
SPINACH & RICOTTA | BONBON PASTA

POULET PASTILLA 48

ORGANIC FREE-RANGE CHICKEN | MORREL | ALMOND | MUHAMMARA

EL CERDO IBERICO 58

IBERICO PORK TENDERLOIN | APPLE SMITH & BROWN BUTTER PUREE
MISO JUS

PIGEON PITHIVIER 78

PIGEON BREAST & FOIE GRAS PITHIVIER | PÉRIGORD WINTER TRUFFLE SAUCE

WAGYU BEEF 88

SNOW-AGED JUKU WAGYU BEEF SIRLOIN | RATTE POTATOES
SARAWAK PEPPER SAUCE

VEGETARIAN

IMPOSSIBLE MEAT PASTILLA 38

CÉVENNES ONION | MEDJOOOL DATES | KALE | MUHAMMARA

SAFFRON RISOTTO 38

ACQUERELLO RICE | ORGANIC SAFFRON | SHOYUZUKE EGG YOLK
AGED 36 MONTHS PARMIGIANO





BINCHŌTAN GRILL

Please allow 25-30 minutes preparation time.

**AUSTRALIAN GRASS-FED FREE-RANGE TOMAHAWK [~1.1 TO 1.6KG]
148/KG**

**NEW ZEALAND GRASS-FED LAMB SHOULDER BONE-IN [~2KG]
128/KG**

**BOSTON LOBSTER
128**

**MEDITERRANEAN SEA BREAM
118**

SAUCES

CHIMICHURRI / SARAWAK PEPPER SAUCE / YUZU KOSHŌ BÉARNAISE

SIDES

FRENCH FRIES ESPELETTE PEPPER SMOKED SALT	12
PADRON PEPPER FLEUR DE SEL	12
BABY LETTUCE	12

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CHEESES

"MONS" SELECTION OF MATURED CHEESES 28
DAILY CHEESE PLATTER OF 3 TYPES

DESSERT

RUM BABA "PINACOLADA" 18
COCONUT CRÈME CHANTILLY | EXOTIC FRUITS

CHOCOLATE 18
VALRHONA 64% CHOCOLATE | ALMOND DACQUOISE
HAZELNUT PRALINÉ | CACAO SORBET

CORN 18
SWEET CORN CRÉMEUX | BUCK WHEAT GAVOTTE
MISO & DULCEY ICE CREAM | BURNT CORN HUSKS MERINGUE

STRAWBERRY & TARRAGON 18
CHITOSE STRAWBERRY | PANNA COTTA
STRAWBERRY CONSOMMÉ | TARRAGON ICE CREAM