

To Start

HEIRLOOM BEETROOT SALAD (v) <i>fresh cheese, honey, walnut</i>	26
SEABREAM CARPACCIO <i>blood orange, lemon zest, extra virgin olive oil</i>	32
CARAMELIZED ONION TART (v) <i>mustard and comté cream, puff pastry</i>	24
FOIE GRAS TERRINE <i>red onion chutney, toasted brioche</i>	48
STEAK TARTARE À LA PARISIENNE PREPARED TABLESIDE <i>Polmard blonde d'Aquitaine, toasts</i>	38
LOBSTER COCKTAIL SALAD <i>baby gem, dill yogurt, fennel shavings</i>	38
JAMBON PERSILLÉ <i>kurobuta pork-parsley terrine</i>	26
L'OREILLER <i>pork, duck, chicken en crouste</i>	32
PORK RILLETTES <i>kamput pepper</i>	24
SLICED AUVERGNE HAM <i>from Maison Duculty</i>	22
CLAUDINE SHARING BOARD <i>jambon persillé, l'oreiller, Auvergne ham, saucisson Maison Duculty</i>	48

Oysters & Caviar

LA SPÉCIALE NO.3 JEAN JACQUES CADORET <i>per piece</i>	8
MAJESTIC OYSTER NO.3 JACQUES COCOLLOS <i>per piece</i>	10
KRISTAL CAVIAR <i>choice of 30G, 50G or 125G, served with homemade blinis and condiments</i>	148 / 248 / 428
COLD ANGEL HAIR PASTA AND CAVIAR <i>shio kombu, truffle, Kristal caviar</i>	76

(V) VEGETARIAN

ALL PRICES ARE SUBJECT TO GST & SERVICE CHARGE

Mains

PACIFIC BLACK COD	64
<i>leek and nori fondue, chardonnay ginger nage</i>	
ROASTED HOKKAIDO SCALLOPS	62
<i>sunchoke, hazelnut, baby spinach</i>	
VOL-AU-VENT	58
<i>sweetbread, morel, cockscomb, quenelle</i>	
COQ AU VIN	48
<i>Savoy cabbage, baby vegetables, gascon bacon</i>	
STEAK FRITES	64
<i>hanger steak, french fries, béarnaise</i>	
BROWN MUSHROOM & MORELS RAVIOLI (v)	48
<i>parsley puree, Camargo vinegar, parmesan, pine nut</i>	

To Share

CLAUDINE 'BOUILLABAISSE' SERVES 2-3	198
<i>carabinero, scallop, octopus, coquillages, fennel, saffron rouille</i>	
DOVER SOLE 'GRENOBLOISE' SERVES 2-3	148
<i>confit potato, spinach, brown butter</i>	
KAMPOT PEPPER STEAK FLAMBÉ SERVES 2	178
PREPARED TABLESIDE	
<i>Macka's Angus ribeye, bone marrow, pommes frites</i>	
CHOU FARCI SERVES 2	118
<i>stuffed cabbage, Gascon bacon, foie gras, prune</i>	

Sides

POMMES FRITES	18	FRENCH BEANS	18
PETITE SALAD	12	RATATOUILLE	18
TRUFFADE DE CLAUDINE	20		

Cheese

ARTISANAL CHEESE

*from the cellars of curated master affineurs,
served with a selection of condiments
choice of three or six*

38 / 58

Dessert

ÎLE FLOTTANTE	24
<i>pink praline, hazelnut, pistachio, crème anglaise</i>	
APPLE TART	22
<i>salted caramel, vanilla ice cream</i>	
‘EXOTIC GOURMANDISE’	18
<i>passionfruit, fromage blanc, coriander</i>	
GRAIN DE CAFE	22
<i>coffee, almond liqueur, mascarpone</i>	
‘PARITEROLE’ SERVES 2	32
<i>pecan praline, vanilla, dark chocolate sauce</i>	
‘CRÊPE SOU-ZETTE’ SERVES 2	38
PREPARED TABLESIDE	
<i>Suzette sauce, Grand Marnier, organic orange</i>	

OUR WAY OF SOURCING

A world of amazing produce and products go into our cuisine. We are privileged to collaborate with some of the finest farmers and producers from around the world.

Adriana from The Green Girl for fresh produce | Jacques Cocollos and Jean-Jacques Cadoret for oysters | Gaetan Duculty and Dume Cesari for charcuteries | Maison Kaviari for caviar | Macka’s Angus for quality beef | Alexandre Polmard for the tartare | Guillaume Gallet for Vanuatu vanilla | Norbert Binot at Kampot Jewels for our pepper

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Home is a Feeling

Claudine is what we believe a French restaurant should be in the present day: warm and inviting, quality sharing plates, lively and full of character—like our home. Our hope is to bring people together over a celebration of *joie de vivre*.

—Chef-Patron Julien Royer



TOGETHER WITH THE TEAM

General Manager — Kevin Gueugnon

Executive Chef — Julien Mercier

Head Chef — Loïc Portalier

St-Germain

Embark on a sensory journey with St-Germain – the world's first artisanal French liqueur, crafted with up to 1,000 fresh wild, handpicked elderflower blossoms in every bottle.

From reimagined classics to innovative concoctions, we are thrilled to present a selection of unique libations meticulously curated to showcase the delicate and enchanting flavors of St-Germain elderflower liqueur.

HUGO SPRITZ	22
<i>St-Germain elderflower, Crémant, Perrier</i>	
THE BICYCLE THIEF	22
<i>St-Germain elderflower, gin, Italian bitter, citrus</i>	
A MOMENT IN BLOOM	22
<i>St-Germain elderflower, fino sherry, gin, gentian</i>	

FOR THE FULL COCKTAIL LIST,
PLEASE REFER TO OUR BEVERAGE MENU