3thirtynine

MODERN EUROPEAN · EST. 2025

Elevated Comfort food, Hand-selected wines

and even better company

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01 — Beginnings

Starters

Burratine Cheese — $18
with Crushed Peanuts, Coriander, Peppercorn & Black Vinegar Dressing

Gambas Salad — $20
Sautéed Fresh Tiger Prawn served on Romaine lettuce with Garlic Butter Sauce

Cold Truffle Capellini — $18
Seared Scallop, Tobiko, Furikake with Truffle Dressing

Trio Mushroom Soup — $9
Cep, Truffle & Perfectly toasted Truffle Sandwich

Pan Seared Foie Gras ★ — $24
with Berry Coulis & Sourdough

Small Plates

Fried Calamari — $16
with Tartare Sauce

Spicy Wings — $14
Hot and Cispy

Popcorn Chicken — $14
Lightly Battered, Fried to Perfection

Shoestring Fries — $14
Additional $2 for Truffle Fries


IGHT GEMS
No.1 BAERII CAVIAR

01 — Full Indulgence

Caviar

A curated selection of pairings, each served with 30g of caviar
Each set is prepared for 2 to share.

Caviar (30g) $89

The Full Experience $95

Bilinis, Egg Mimosa and Sour Cream

Cold Truffle Capellini $99

Capellini Set with Pan Seared Scallop for 2pax

Pan Seared Foie Gras $119

2 portions of Foie Gras with Berry Coulis & Sourdough

Truffle Pan Seared Snapper $129

2 portions of Pan-Seared Snapper, Mashed Potato & Morel Cream Sauce

Beef Wellington $149

Finished with Foie gras, Seasonal Vegetables & Mashed Potato

XO Lobster Pasta $161

Spaghetti with Lobster, Asparagus & Cherry Tomatoes in XO Aglio Olio
Generously portioned for sharing

02 — The Heart

Mains

Chicken Cordon Bleu ★ — $30

Stuffed with Ham and Cheese served on Salad & Soy Honey Mustard Dressing

Truffle Pan Seared Snapper — $38

with Mashed potato & Morel Cream Sauce

Grilled Chestnut Pork Rack — $38

Grilled 28-day dry-aged Chestnut Pork Rack with Creamy Mashed Potatoes & Black Pepper Sauce

Herb Seasoned Lamb Short Loin — $45

Mashed Potato paired with Mint & Oriental Spicy Sauce

Grilled Ribeye Steak (250g) — $48

with Koffman Chips & Black Pepper Sauce

Beef Wellington ★ — $54

with Red Wine Sauce, Seasonal Vegetables & Creamy Mashed Potato

02 — The Heart

Pasta

Trio Mushroom Ravioli — $28

Trio mushroom, Baby ravioli & Morel cream sauce

Mezzi Rigatoni ★ — $33

Pork Ragu, Tiger Prawns & Parmesan Cheese

Xo Lobster Pasta ★ — $89

Spaghetti with Lobster, Asparagus & Cherry Tomatoes in XO Aglio Olio

To Share

Meat Platter — $118

Lamb, Chicken, Pork
Swap for Beef +$12

1kg Cote De Beouf — $178

Angus Prime Rib with Fries & Black Pepper Sauce

03 — Sweet Ending

Desserts

Single Scoop of Ice Cream — $6

Vanilla or Chocolate

Pistachio Tiramisu — $14

Layers of mascarpone, pistachio and soft sponge.

Chocolate Fondant — $16

Molten lava cake layered with crunchy praline crisps, with a scoop of vanilla ice cream.

Madeleine with Chocolate — $16

Warm, freshly baked madeleines served with hazelnut chocolate.