



3thirtynine

MODERN EUROPEAN · EST. 2025

Elevated Comfort food, Hand-selected wines
and even better company

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Starters

Burratine Cheese	\$18
<i>with Crushed Peanuts, Coriander, Peppercorn & Black Vinegar Dressing</i>	
Gambas Salad	\$20
<i>Sautéed Fresh Tiger Prawn served on Romaine lettuce with Garlic Butter Sauce</i>	
Cold Truffle Capellini	\$18
<i>Seared Scallop, Tobiko, Furikake with Truffle Dressing</i>	
Trio Mushroom Soup	\$9
<i>Cep, Truffle & Perfectly toasted Truffle Sandwich</i>	
Pan Seared Foie Gras ★	\$24
<i>with Berry Coulis & Sourdough</i>	

Small Plates

Fried Calamari	\$16
<i>with Tartare Sauce</i>	
Spicy Wings	\$14
<i>Hot and Cispy</i>	
Popcorn Chicken	\$14
<i>Lightly Battered, Fried to Perfection</i>	
Shoestring Fries	\$14
<i>Additional \$2 for Truffle Fries</i>	



01 — Full Indulgence

Caviar

A curated selection of pairings, each served with 30g of caviar

Caviar (30g)	\$85
The Full Experience <i>Bilinis, Egg Mimosa and Sour Cream</i>	\$91
Cold Truffle Capellini <i>Capellini Set with Pan Seared Scallop for 2pax</i>	\$99
Pan Seared Foie Gras <i>2 Pcs of Foie Gras with Berry Coulis & Sourdough</i>	\$109
Truffle Pan Seared Snapper <i>2 Pan-seared Snapper, Mashed potato & Morel Cream Sauce</i>	\$119
Beef Wellington <i>Finished with Foie gras, Seasonal Vegetables & Mashed Potato</i>	\$149
XO Lobster Pasta <i>Spaghetti with Lobster, Asparagus & Cherry Tomatoes in XO Aglio Olio</i>	\$161

Mains

Chicken Cordon Bleu ★	
<i>Stuffed with Ham and Cheese served on Salad & Soy Honey Mustard Dressing</i>	\$30
Truffle Pan Seared Snapper	
<i>with Mashed potato & Morel Cream Sauce</i>	\$38
Grilled Chestnut Pork Rack	
<i>Grilled 28-day dry-aged Chestnut Pork Rack with Creamy Mashed Potatoes & Black Pepper Sauce</i>	\$38
Herb Seasoned Lamb Short Loin	
<i>Mashed Potato paired with Mint & Oriental Spicy Sauce</i>	\$45
Grilled Ribeye Steak (250g)	
<i>with Koffman Chips & Black Pepper Sauce</i>	\$48
Beef Wellington ★	
<i>with Red Wine Sauce, Seasonal Vegetables & Creamy Mashed Potato</i>	\$54

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
<i>Vanilla or Chocolate</i>	
Freshly Baked Financier	\$14
<i>Light and buttery lemon financier</i>	
Pistachio Tiramisu	\$14
<i>Layers of mascarpone, pistachio and soft sponge</i>	
Chocolate Fondant	\$16
<i>Molten lava cake layered with crunchy praline crisps, with a scoop of vanilla ice cream.</i>	