

# FIGS

BISTRO  
MEDITERRANEAN

A culinary journey with striking modern-flavours from the coastal cuisines of France, Italy, Greece, & Spain. We dare you to find your favourite!!

## Cold Appetizers

French Atlantic Oysters **GF**  
(6pcs) \$128 / (12pcs) \$238

**Fin De Clair** with a spicy jalapeño mignonette.

Crab Cannelloni \$148 **S GF**

**Crabmeat**, cucumber, spiced-dill cream on a **wasabi-avocado** mousse.

Pickled Scallops \$148

Diced **king scallops** with mango & beetroot cured with a lemongrass-vinaigrette

Tuna Tachibe **S**  
(2pcs) \$78 / (4pcs) \$148

Peppered, chilled tuna atop our **in-house savoury macarons**.

Steak Tartare \$168

The traditional French Bistro version served alongside toast.

The FIGS Cheese Board \$168 **S**

A **Pan-Mediterranean** selection of Comté from France, Gorgonzola from Italy, Marinated Feta from Greece and Manchego from Spain with assorted fruits and nuts. DIVINE

36-Months Iberico Jamon  
(25g) \$118 / (50g) \$228

Crystal Tomato Bread \$48

## Salad

FIGS Greek Salad \$138 **S V GF**

Feta, cucumber, tomato, bell pepper and olives with the added punch of figs & walnuts.

Burrata-ta \$148 **S V GF**

The classic creamy cheese from Apulia.

Caesar Your Way \$118

The classic **Caesar Salad** dressed with white anchovies, crispy bacon and herbed crouton.

(Include either poached chicken breast or smoked salmon +\$40)

## Soup

Lobster Bisque \$128

Creamy coulis with **Boston Lobster** spirited by a decadent dash of Cognac.

Cappuccino Di Fungi \$70 **S V**

FIGS famed **mushroom soup** – you'll become a fan!

## Hot Tapas

Smoky Pulpo \$158 **S**

Spanish-style **grilled octopus** with paprika and crispy potato.

Gambas Al Ajillo \$118

Pan-fried **tender prawns** in garlic and chili flakes.

Seared Foie Gras \$138

Served with a buttered **bröche** bun and **fig** preserves.

Mushroom Popcorn \$98 **V**

Crispy Fried Mushrooms with spicy aioli.

Baked French Camembert \$148 **S V**

With Greek honey.

Padron Peppers \$78 **V GF**

With Maldon sea-salt.

Poulet Frit \$108

Crunch chicken wings with dijon mustard mayo.

Iberico Jamon & Cheese Croquettes \$128

Round, fried, full of love.

“Impossible” Sliders **V**

(2pcs) \$78 / (4pcs) \$148

**Meatless mini burgers** – we dare you to tell the difference!

Mariners Mussels \$148

Select a **herbed-tomato broth** or a **white-wine cream** sauce.

Ultimate Pork Taco **S**

(2pcs) \$88 / (4pcs) \$158

Pulled **suckling pig**, with a tangy-crispy surprise.

Bikini

\$118 / 98 / 108

Spain's favourite street-food – choose from Smoked Salmon & Manchego / Truffle & Manchego **V** / Ham & Cheese

**S** - SIGNATURES

**GF** - GLUTEN FREE

**V** - VEGETARIAN

All prices are subjected to 10% service charge

## Life is full of Pasta-bilities!

### FIGS Truffle Ricotta Ravioli \$158

Perfect pillows bathed in a **truffle-cream** jus.

### Vongole \$168

Linguini with **whole clams** in a garlic-herb broth.

### Pesto Allá Genovese \$168

Penne with your selection of **prawn, chicken** or **all-vegetarian.** 

### Carbonara Classica \$168

This dish needs no description.

### Wagyu Ragú \$208

Tender and succulent **beef-Bolognese** sauce on Penne Past.

## Pizza Parlour - Slice to meet you!

### TRADITIONAL ROUND (12 inch)

#### Margherita \$158

The starter pizza – tomato, mozzarella and basil  
(Include a layer of **fresh buffalo Mozzarella +\$40**)

#### Pepperoni \$178

Salamis, mozzarella and chili flakes.

#### Verde \$168

Broccolini, mushrooms, bell peppers, onions, olives and pesto sauce.

#### Grilled Chicken \$178

### ARTISANAL LONG PIZZA BOARD

#### Smoked Salmon \$228

#### Boston Lobster \$298

#### Blanco \$198

Spanish **36-months ham** & arugula with parmesan shavings.

## Rice & Shine

### Barcelona Juicy Rice \$268

A **seafood** broth, wet-rice delight.

(Include a **half Boston Lobster +\$138**)

### Risotto di Fungi \$208

Shaved **porcini mushrooms** add an earthy, savoury taste sensation to tender creamy rice.

## So-Fish-ticated Seafood

### Dover Sole Roulade \$378

A roll of **sole stuffed with shrimp** in a champagne cream.

### Lobster Thermidor \$498

Baked Boston **whole lobster** tail (550-600g) in a creamy garlic-butter with roasted potatoes and broccolini.

### Salmon Steak \$228

With a **miso glaze** and toasted sesame vegetables.

## Nice to MEAT You!

### Pluma Iberica \$278

**Succulent pork** cut in honey mustard with rosemary potatoes & Padrón peppers.

### Dry Aged Argentinian Rib Eye 10 Oz. \$368

With organic veggies in Barolo sauce.

### Dry Aged Wagyu Bavette

(150g) \$238 / (300g) \$448

Alongside truffle mash & broccolini.

### Chicken Souvlakia \$208

Greek **grilled herbed chicken** with a garden salad, pita and tzatziki.

### Greek Lamb Shank Kleftiko \$328

Atop herb-mashed potato & lamb-jus.

## Add on some extra goodness!

### Grilled Asparagus \$98

### Mashed Potato \$68

### French Fries with Truffle Mayo \$78

### Sautéed Spinach \$78

### Wild Mushroom \$78

### Garlic Brioche \$68

## You Cake me so happy!

### FIGS' Tart \$98

### Churros with Chocolate Dip \$88

### Hot Chocolate Lava Cake \$118 with Vanilla Gelato

### Basque Burnt Cheese Cake \$108 with Raspberry Sorbet

### Sorbet / Gelato Scoops \$48/scoop

Pistachio, Banana-Caramel, Coconut, Vanilla

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