

DUCK
FAT

THE RITUAL

A feast for sharing – hearty, warm, a little decadent

bread & butter

sourdough baguette, cultured butter

salmon roulade

dill crème, red sorrel

pea & mint velour

green pea velouté, mint oil

oysters

champagne mignonette

DUCKFAT croûte

duck and pork, cognac jelly, confit shallots, cornichon

wagyu rump

mb 8/9 wagyu rump steak, shallot jus

pommes frites

french fries, herb salt

carrots

honey & spice, pistachio crumb

crème brûlée

tahitian vanilla

lemon meringue tart

pâte sucrée, lemon curd, toasted meringue

95 per person



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THE ATELIER EXPERIENCE

Refined, sensory, and theatrical — designed to be enjoyed together

bread & butter

sourdough baguette, cultured butter

DUCKFAT croûte

duck and pork, cognac jelly, fig, pickled shallot

scallops

saffron beurre blanc, chervil

foie gras

green tomato jam, brioche

wagyu & café de paris

mb 8/9 wagyu rump, pommes frites, café de paris butter

the hidden fish

beurre blanc, seasonal vegetable

fennel & orange clarity

hand-cut fennel, green apple, dill, white balsamic

crème brûlée

tahitian vanilla

ananas carpaccio

mint syrup, coconut ice cream

dark chocolate dome

calamansi heart, blood orange nage

115 per person



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THE MIDDAY AFFAIR

Bright, relaxed, and designed for daytime celebrations — meant to be shared

bread & butter

sourdough baguette, cultured butter

beet & goat cheese cloud

beet meringue, whipped chèvre, walnut crumble

DUCKFAT croûte

duck and pork, cognac jelly, fig, pickled shallot

pea & mint velour

green pea velouté, mint oil

lemon & thyme chicken

marinated sous vide breast, creamy lemon and thyme sauce

french bistro salad & fries

pickled onions, herbs & white balsamic, french fries

crème brûlée

tahitian vanilla

floating island

soft meringue, crème anglaise, caramel, candied almonds

65 per person



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