



MONTREUX JAZZ CAFÉ
- SINGAPORE -

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ABU DHABI - EPFL LAUSANNE - GENEVA - MONTREUX
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The Montreux Jazz Festival, founded in 1967 by Claude Nobs, has become one of the most prestigious international cultural events in the world, drawing 250,000 visitors each summer to the shores of Lake Geneva in Switzerland. In this inimitable setting, Nina Simone, Miles Davis, Ella Fitzgerald, Marvin Gaye, Prince, David Bowie, and Stevie Wonder have given historic performances.

Trained as a chef, the founder took his passion for gastronomy and his sense of hospitality far beyond the Festival: thus the Montreux Jazz Café was born, designed as a welcoming space where cuisine and music could combine in a way never seen before.

At the Montreux Jazz Festival, proximity between the biggest musicians and the public, comfort, and an eye for details result in historic concerts and encourage the appearance of memorable moments. It's that fine touch and know-how that we wish to share with you.

We offer a menu of dishes crafted with the very passion so characteristic of those inimitable Montreux moments: our famous B.B. Burger, Quincy Jones marinated spring chicken, and the succulent Ella's Cheesecake.

The Festival showed great vision in recording every single concert from the very beginning, and this unique audiovisual archive has been recognized by UNESCO through inclusion in the "Memory of the World Register". We invite you to relive this musical odyssey at our comfortable Cafés, which feature exclusive access to the archives.

In the area? On a trip around the world? We hope you enjoy your time with us, and wish you bon appétit!


PARMIGIANI
FLEURIER

With a subtle combination of emotion and passion, the swiss haute horlogerie brand parmigiani and the montreux jazz café have teamed up to share with you their common values of quality and creativity. There could be no better way to share with you a relish for time...

OPENING ACT

ROASTED TOMATO SOUP • 13
GRILLED GOAT CHEESE, BASIL PISTOU

PAN SEARED FOIE GRAS • 28
PASSION FRUIT SALSA, BRIOCHE TOAST,
NATURAL JUS

PAN SEARED HOKKAIDO SCALLOPS • 38 
CHICKEN CRACKLING, EDAMAME PUREÉ, LEMON
TARRAGON NAGE, FINE HERBS

"BALIK" SALMON • 38 
VITELLOTTE POTATOES, VEGETABLE CHIPS,
YOUNG SPROUTS

PRUNIER CAVIAR "TRADITION" (10GM) • 58
BLINIS, SOUR CREAM, TRADITIONAL GARNISHES

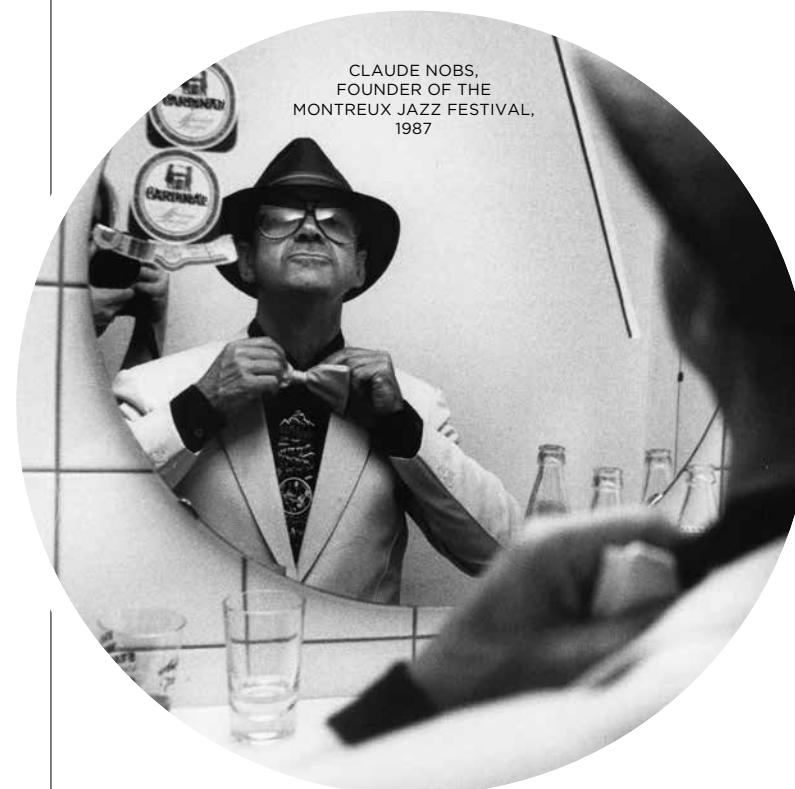
MONTREUX JAZZ SALAD • 22
MONTREUX JAZZ CAFE PRAWNS, AVOCADO, SORBET

WAGYU BEEF CARPACCIO • 28
SNACHOKU TENDERLOIN MARBLING SCORE 7,
HOLY BASIL, MINT LEAVE AND CURRY LEAVE HERBS

TRIO OF FRENCH OYSTERS • 18
UMESHU SPHERE, YUZU MIGNONETTE, LEMONGRASS
CHILLI GRANITA

GRILLED MOMOTARO TOMATO (V) • 13
STUFFED WITH MARINATED ZUCCHINI, COUSCOUS,
BASIL, PINE NUT

 CHEF RECOMMENDATION





MAIN ACT

CÔTE DE BŒUF (1KG UP) • 178

RIBEYE (340GM) • 68

FILLET MIGNON (225GM) • 58

- CHAR-GRILLED STEAKS COME WITH GARDEN SALAD AND ROASTED CHERRY TOMATOES ON THE VINE
- CHOICE OF HORSERADISH CREAM, BÉARNAISE SAUCE OR RED WINE SAUCE
- DIJON MUSTARD, POMMERY MUSTARD, GREEN PEPPERCORN MUSTARD

MAPLE GLAZED KUROBUTA BONE-IN PORK LOIN (280GM) • 42

GRANNY SMITH APPLE, RAISIN SALAD, NATURAL JUS

CHAR-GRILLED COLORADO LAMB RACK (280GM) • 58

SZECHUAN PEPPERCORN, CILANTRO PESTO, CUCUMBER-MINT RAITA

SOUS-VIDE DUO OF VEAL WITH SWISS MUSHROOMS • 36

SLICED VEAL STRIPS, SWEETBREAD, BACON POTATO ROSTI, ASSORTED FOREST MUSHROOMS CREAM SAUCE, FRESH ITALIAN PARSLEY

ROASTED PRAWN TAIL • 36

NEW POTATOES, SEASONAL VEGETABLES, CHIMICHURRI SAUCE

PAN ROASTED BARRAMUNDI • 36

PEA AND AVOCADO MASH, BABY CARROT, RED WINE SAUCE

BB CHEESE BURGER • 28

AGED CHEDDAR, GARDEN SALAD, MONTREUX JAZZ SAUCE, FRENCH FRIES

QUINCY JONES ROAST CHICKEN • 32

MARINATED "À LA QUINCY JONES", POTATO WEVERS

SPANNER CRAB SPAGHETTINI • 32

PINE NUTS, CORIANDER, MILD SPICY TOMATO SAUCE

SQUID INK TAGLIATELLE • 38

TIGER PRAWNS, BABY SPINACH, BASIL, GARLIC, VIRGIN CHERRY TOMATO

GRILLED PORTOBELLO MUSHROOMS STACK (V) • 22

MARINATED JERUSALEM ARTICHOKE, WALNUT, SEMI-DRIED TOMATO, ARUGULA



ARETHA FRANKLIN, 1971



SIDES

SAUTÉ MIXED FOREST MUSHROOM • 10

BUTTER, GARLIC, THYME

POTATO ROSTI • 8

SLOW POACHED EGG, BACON, ARUGULA SALAD

GRILLED CORN COB • 8

BUTTER, YOGHURT, PAPRIKA, ITALIAN PARSLEY

GRILLED LARGE ASPARAGUS • 12

SEA SALT, PIMENTO PEPPER, FINES HERB

YUKON GOLD POTATO MOUSSELINE • 8

CHOPPED CHIVE, GARLIC CONFIT, PURE CREAM

BASMATI RICE • 8

SUGAR SNAP PEA, BUTTER

FINAL JAM

ELLA'S CHEESECAKE • 15

MONT BLANC • 15

CHESTNUT CUSTARD, CARAMELIZED CHESTNUT, DARK CHOCOLATE CRUMBLE, LEMON MERINGUE

TIRAMISU • 13

MASCARPONE MOUSSE, ESPRESSO LIGHT SPONGE, CHOCOLATE SAUCE, VANILLA CRUMBLE

STRAWBERRY RHUBARB PARFAIT • 13

VANILLA SHORT BREAD, CARAMELIZED MIXED BERRIES, RASPBERRY COULIS

CRÈME CARAMEL • 13

CARAMELIZED BALSAMIC MIXED BERRIES, PISTACHIO SPONGE, THYME CRUMBLE, CHOPPED PISTACHIO

PAVLOVA • 13

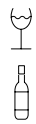
ASSORTED FRUITS, STRAWBERRY JELLY, WHITE CHOCOLATE CREAM

COCONUT PANNA COTTA • 13

CHOCOLATE LIGHT SPONGE, TOASTED ALMOND, VANILLA SAUCE

CHOCOLATE FONDUE • 15

FLEUR DE SEL, SEASONAL TROPICAL FRUITS



WINES

	GLS	BTL
WHITE		
GRAN VERANO CHARDONNAY (CHILE)	16	75
LILY SAUVIGNON BLANC (AUS)	18	85
SCHLOSS LIESER RIESLING (GER)	20	95
VIDAL CHARDONNAY (NZ)		115
THE INNOCENT VIOGNER (AUS)		105
DIRTY & ROWDY SKIN & CONCRETE FIRM SEMILLON (AUS)		145
CANEPA FAMIGLIA CHARDONNAY (CHILE)		105
CHATEAU DE BELLEVUE SAUVIGNON GRIS (FRA)		105
DOMAINE FONTAINE-GAGNARD, CHASSAGNE-MONTRACHET (FRA)		149
SI VINTNERS, HALCYON CHARDONNAY (AUS)		182
DOMAINE MILAN LE GRAND BLANC (FRA)		120
PASCAL MARCHAND, BOURGOGNE CHARDONNAY (FRA)		110
SATO RIESLING (NZ)		125
RED		
SOLIERA TEMPRANILLO (CHILE)	16	75
LILY CABERNET MERLOT (AUS)	18	85
MATCHBOX WINE COMPANY SYRAH (AUS)	20	95
VIDAL PINOT NOIR (NZ)		110
THE GUILTY SHIRAZ (AUS)		105
DIRTY AND ROWDY SHAKE RIDGE RANCH MOURVEDRE (US)		161
CANEPA FAMIGLIA CAMENERE (CHILE)		105
CRUSE WINE RANCHO CHIMILES VALDIGUIE (US)		120
CLOS PUY ARNAUD, CUVÉE PERVENCHE (FRA)		110
VIDAL MERLOT CABERNET (NZ)		115
PASCAL MARCHAND, MARSANNAY ROUGE (FRA)		112
JEAN CLAUDE LAPALU, BROUILLY VIEILLES (FRA)		110
CHAMPAGNE		
MOËT & CHANDON	21	168
RUINART BLANC DE BLANC		218
DOM PERIGNON		488
SWEET / SPARKLING WINE		
SWEET JUSTICE MOSCATO	15	70
TRIMBACH GEWURZTRAMINER	16	75
PINK ELEPHANT SPARKLING ROSE	16	75

DRINKS

APERITIVES		
NEGRONI	GIN, CAMPARI, VERMOUTH	18
APEROL SPRITZ	APEROL, PROSECCO, SODA	21
GIMLET	GIN, ROSE LIME CORDIAL	12
CAMPARI COCKTAIL	CAMPARI, VODKA, ANGOSTURA BITTERS	18
MARTINI	GIN & VERMOUTH	21
THE NORINA	ARCHER'S PEACH SCHNAPPS & DRY VERMOUTH	18
CLASSIC CHAMPAGNE COCKTAIL	HENNESSY VSOP, CHAMPAGNE, SUGAR, ANGOSTURA BITTERS	21
PIMM'S LEMONADE	PIMM'S, LEMONADE & CUT FRUITS	18
SIGNATURE COCKTAILS		
SINNERMAN	NAMED AFTER ONE OF NINA SIMONE'S FAMOUS SONG, THIS DRINK CONSIST OF VODKA, CINNAMON, LEMON JUICE, SWEET VERMOUTH AND CARAMALIZED GRANNY SMITH APPLE	18
FITZGERALD'S FELICIS	SPARKLING WINE, GREEN CHARTREUS, GOLDEN POWDER, SUGAR	21
THE GIRL FROM IPANEMA	CACHACA 51, LEMON & ORANGE JUICE, FALERNUM, PASSION FRUIT, CHOCOLATE MIST	18
HERBIE	WHISKY, LIME, GALANGAL GINGER, KAFIR LEAVES, SUGAR, AROMATIC BITTERS	18
GIMME HENDRICKS	HENDRICKS GIN, CUCUMBER, ELDERFLOWER, TONIC WATER	18
BYE BYE BLACKBIRD	RUM, BLACKBERRIES, LYCHEE, BROWN SUGAR	18
MARTIGNY MARTINI	BELVEDERE VODKA, FRANGELICO, PEANUT BUTTER, COLD BREW ESPRESSO, CHOCOLATE BISCUIT STICKS	20
LORING "RED" NICHOLS (SERVES 2)	MONKEY 47, IRANIAN SAFFRON, HOMEMADE ROSE SYRUP, APPLE JUICE, AROMATIC BITTERS, SMOKED WHITE MOSCATO TEA	26
FEELING GOOD	GIN, COINTREAU, PASSIONFRUIT, CRANBERRY, LYCHEE JUICE	18
MOODY BARMAN'S MOOD	FLAMBÉ GIN, SEEDLESS GRAPES & ROSEMARY, FRESHLY SQUEEZED LEMON JUICE, RIBENA, HIBISCUS & LIME SODA	23
COCKTAIL OF THE DAY	PLEASE APPROACH OUR FRIENDLY STAFF	16





DRINKS

CLASSIC

SINGAPORE SLING 21
GIN, TRIPLE SEC, BENEDICTINE DOM, CHERRY BRANDY, GRENADINE SYRUP, LIME JUICE, PINEAPPLE JUICE, SODA WATER

MANHATTAN 21
WHISKY, BITTERS

SAZERAC 21
WHISKY, ABSINTHE, BITTER, SUGAR

MARTINI 21
GIN & VERMOUTH

LONG ISLAND ICE TEA 25
TEQUILA, GIN, VODKA, RUM, TRIPLE SEC, LIME, COKE

MAI TAI 18
LIGHT RUM, AMARETTO, LIME JUICE, ORANGE JUICE, PINEAPPLE JUICE, DARK RUM

APPLE MARTINI 18
VODKA, APPLE SOURZ, APPLE JUICE

LYCHEE MARTINI 18
VODKA, LYCHEE LIQUEUR, LYCHEE JUICE

MOJITO 18
RUM, MINT LEAVES, BROWN SUGAR, LIME WEDGES, SODA WATER
VARIATIONS AVAILABLE: PASSIONFRUIT, LYCHEE, MANGO, WATERMELON

VIRGINS

VIRGIN MOJITO 12
MINT, LIME, RAW SUGAR, GINGER ALE

FALERNUM TROPICAL TEA 10
FALERNUM, PASSION FRUIT, TEA

CUCUMBER MOGAMBO BLOSSOM 10
HOMEMADE CUCUMBER SYRUP & MOGAMBO TEA

CREAMY FLOWER 10
PINA COLADA SYRUP, ROSE WATER AND SPARKLING WATER

THE MARRAKESH EXPRESS 12
APPLE JUICE, SAFFRON & ROSE SYRUP, GRENADINE

BLACK FIG & STRAWBERRY COOLER 10
STRAWBERRY PUREE, FIG, BALSAMIC VINEGAR, LEMON WEDGE, LEMONADE & LENGKUAS SODA

THE TEMPTATIONS 10
STRAWBERRY PUREE, PASSION FRUIT, LIME JUICE, ORANGE JUICE, APPLE JUICE

BERRY BERRY GOOD 10
BLACKBERRY, RASPBERRY, STRAWBERRY, LIME, SUGAR, GINGER ALE

BEERS

DRAFT

TIGER (HALF PINT) 12

TIGER (FULL PINT) 15

HEINEKEN (HALF PINT) 12

HEINEKEN (PINT) 15

ERDINGER WEISS (PINT) 17

BOTTLE

CORONA 16

GUINNESS DRAUGHT 15

INDICA IPA 16

BIG WAVE GOLDEN ALE 14

ALLEY CAT AMBER ALE 14

KONA LONGBOARD LAGER 16

OLD ENGINE OIL STOUT 16

BITTER & TWISTED GOLDEN ALE 16

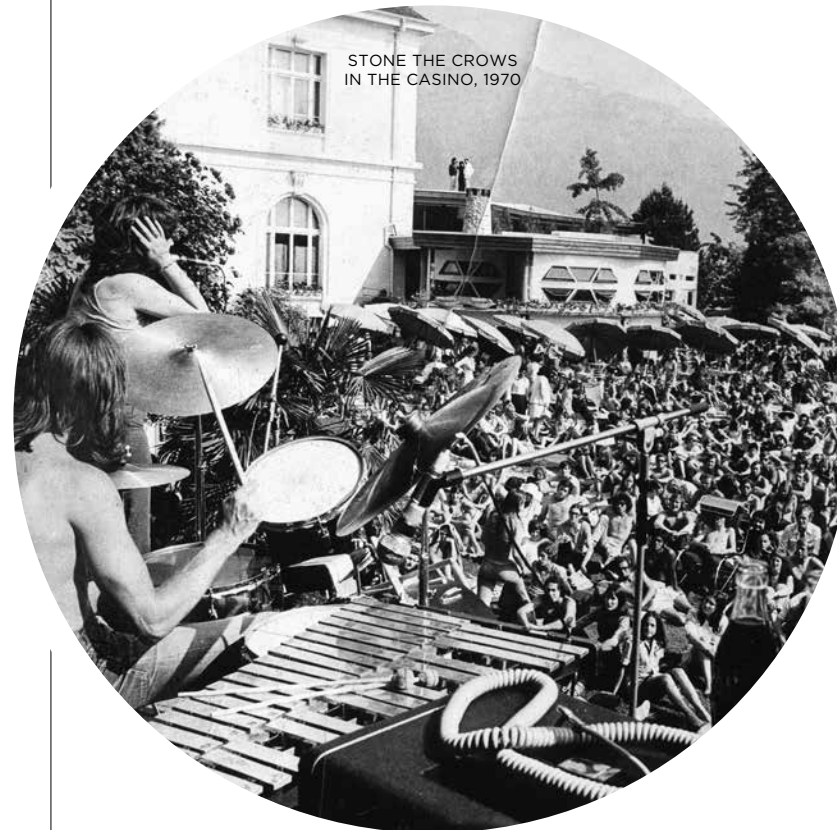
LONDON PALE ALE 16

HITACHINO NEST WHITE ALE 16

CIDERS

ALBEN'S APPLE & MANGO CIDER 13

PRESSMAN'S APPLE CIDER 14





DRINKS

SOFT DRINKS

COKE	5
COKE LIGHT	5
SPRITE	5
GINGER BEER / ALE	5
TONIC	5
SODA	5
BITTER LEMON	5
REDBULL	7
NAKD STILL WATER (750ML)	8
NAKD STILL WATER (500ML)	6
NAKD SPARKLING WATER (500ML)	6

JUICES

APPLE	6
CRANBERRY	6
ORANGE	6
LIME	6
PINEAPPLE	6
GRAPEFRUIT	6

TEA

SPECIAL BREAKFAST	6.5
EARL GREY CLASSIC	6.5
CAMMOMILE	6.5
PEPPERMINT	7
YUZU GREEN TEA	7
MELON & MANGOSTEEN	7
WHITE MOSCATO	7
MOGAMBO	7
ICED LEMON TEA	8.5
ICED MINT TEA	9

COFFEE

ESPRESSO	4.5
MACCHIATO	4.5
LONG BLACK	5.5
DOUBLE ESPRESSO / MACHIATO	5.5
CAPPUCCINO	6.5
FLAT WHITE	6.5
LATTE	7
MOCHA	7
HOT CHOCOLATE	7
ICED LONG BLACK	7.5
ICED CAPPUCCINO	8.5
ICED LATTE / MOCHA / CHOCOLATE	9

