

THE  
GAMES  
@CAPITOL



FLAGSHIP





THE MASSES FLAGSHIP RESTAURANT  
The journey to the iconic Capitol Kempinski

**The Masses**, a love letter from  
**Chef Dylan Ong**, devotee to French and Asian cuisine.  
The ethos? Making French food and all that is tasty accessible to the masses.

The doors to The Masses first swung open on **15<sup>th</sup> April 2017**,  
welcoming all to a cosy hole-in-the-wall space at **85 Beach Road**.  
Now, we are proud to call **Capitol Kempinski** our home.

Our culinary vision is to delight with creative interpretations of French and Asian cuisine,  
sometimes melding the two, always with the best produce,  
and always executed with dedication to technique.  
We want to excite with new perspectives on French food, brought to **Singapore and beyond**.

After 16 menus' worth of experimentation and reflection at Beach Road,  
we bring to you the 17<sup>th</sup>: curated specially for you at **Capitol Kempinski**.

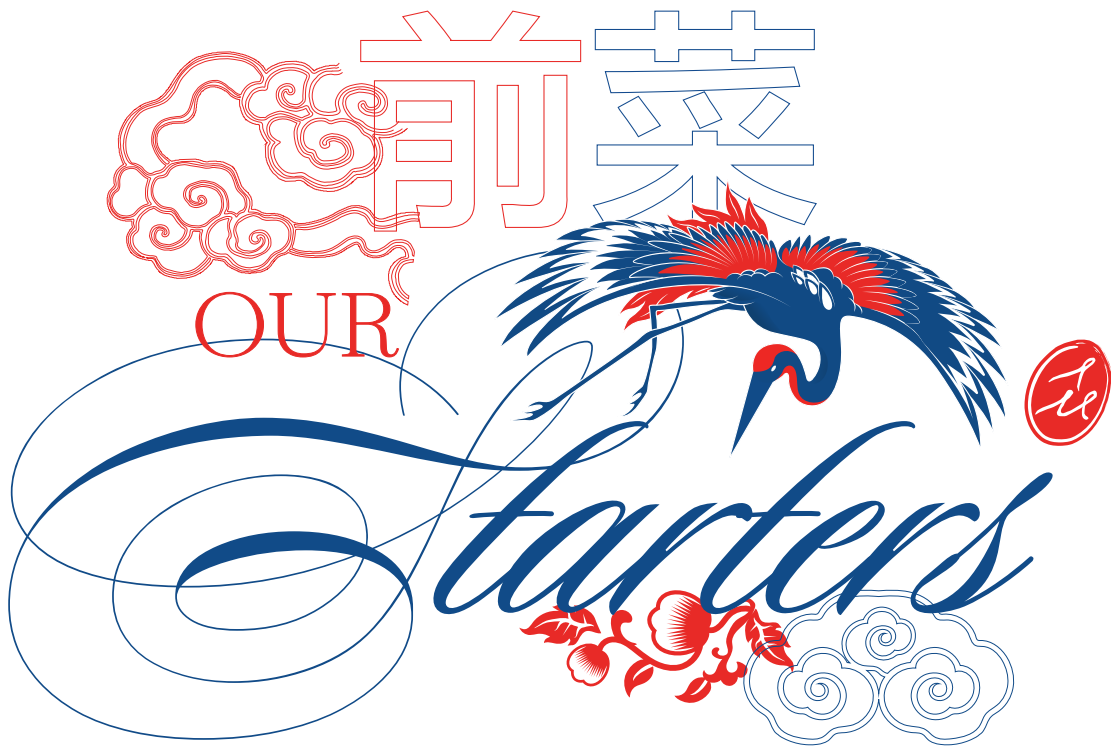
From the likes of classic French gems such as **duck confit, foie gras, sole meunière**,  
to what our beloved guests have enjoyed over the years,  
to what Chef Dylan himself loves to eat;  
burrata, octopus, zucchini flowers, blue mussels from Scotland, a good offal dish:

**We want you to eat well. Really well.**

The goal remains the same: to offer exceptional food at accessible prices, all served with the  
warmest hospitality. Our pulse and purpose is people – you.

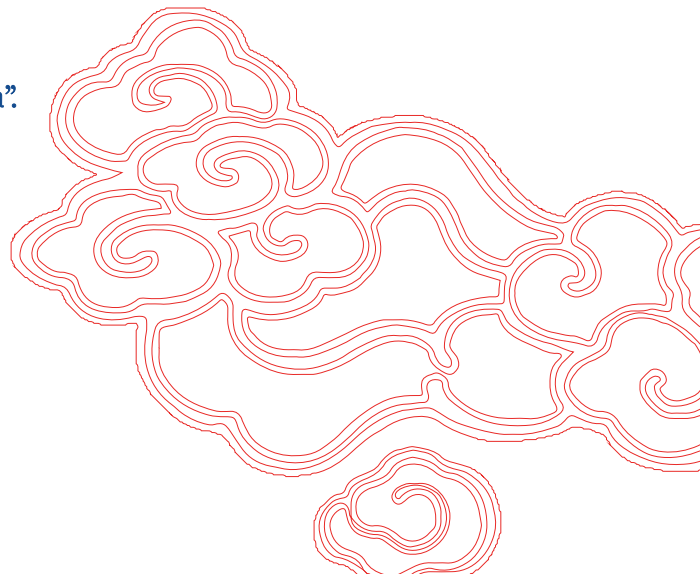
Come, Taste and See.

**Love**, Chef Dylan and Team Masses



For starters, our ideal flavour profile is explosive;  
with flavours bouncing off one another, in harmony and detonating depth.

Each dish is created with quality produce in mind,  
layered with elements of nostalgia,  
the mindful balance of fat and acidity, the consciousness of texture,  
and a je ne sais quoi,  
that makes you go “Ooh la la”.





# Bread

## BUTTER /KAYA

SOURDOUGH	4.9
BRIOCHE	4.9
CARAMEL KAYA	3.9
UMAMI BUTTER	3.9




# Snacks

SEAFOOD - BAR

SEASONAL OYSTERS <i>watermelon, lime, purple shiso, granita</i>	7 per no 21 for 3 no 40 for 6 no 70 for one doz
SQUID INK KUEH PIE TEE <i>crab meat, jicama, xo sauce (4pcs)</i>	12.9
▼ HOKKAIDO SCALLOP CEVICHE <i>local aromatics, citrus vinaigrette, baby gem lettuce (2pcs)</i>	12.9
▼ SMOKED PU ER CAVIAR & BEIGNET <i>yuzu crème (2 pcs)</i>	9.9
▼ SEAFOOD ASPIC <i>seafood of the day, prawn bisque, bonito jelly, dill, nam jim sauce (2 pcs)</i>	9.9
SEAFOOD PLATTER FOR TWO <i>oysters, hokkaido scallop, beignet, seafood aspic, smoked hamachi</i>	59.9

# Signature STARTERS

## C&C&C&C&C&C PASTA (served cold)

*crab meat, caviar, confit lemon, chorizo, capellini,  
clams(hến mini clams from saigon), lobster bisque*

18.9 STARTER  
SIZE

25.9 MAINS  
SIZE

## PURPLE CABBAGE

*shao xing scallop, ikura, pickled fennel,  
dashi beurre blanc sauce, chive oil, prawn head butter*

19.9

## SIZZLING CLAYPOT FROG LEG

*spring onion garlic salsa verde, garlic chip, herb salad*

23.9

## BONE MARROW & ESCARGOT

*black garlic purée served with sourdough*

24.9

## SHARING Starters

### ▼ STEAK TARTARE

*pickled cai xin, wasabi, sour cream, garlic chips, shallot, caviar,  
served with shiso kueh loyang*

26.9

### ▼ HOT PLATE OF OCTOPUS & NDUJA

*tomato concasse, tomato, pork lard with crystal bread*

26.9

### ▼ BUFFALO MILK BURRATA (v)

*à la thai green curry, apple, horseradish, fried shallot*

24.9

### ▼ STUFFED ZUCCHINI FLOWER (v)

*cream cheese, mozzarella, lemon caper aioli, lavender honey*

29.9

## FRENCH CHEESE & COLD CUT PLATTER

*brillat-savarin (soft), fourme d'ambert (blue), comté (semi hard),  
2 cold cuts of the day, fruits, bread sticks, jams*

39.9

### TRUFFLE POMME FRITES(v)

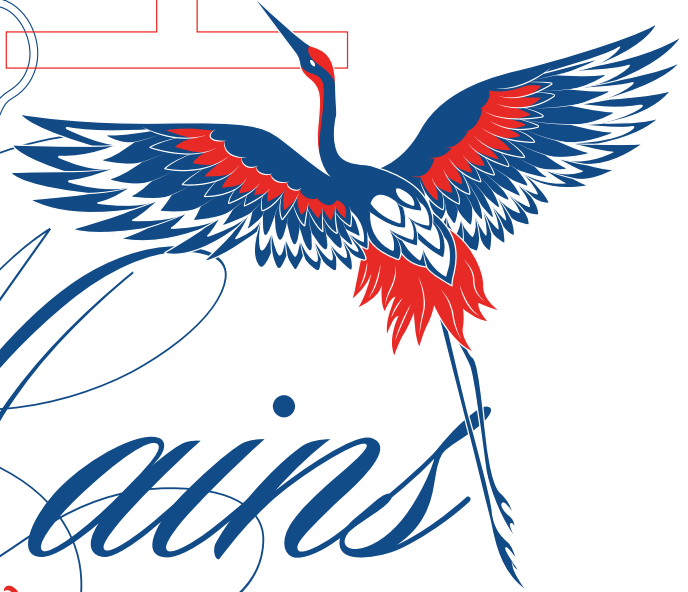
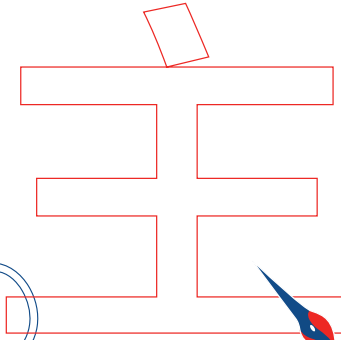
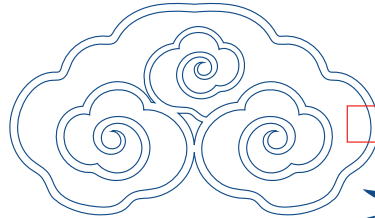
*grana padano, parsley, shaved fresh black truffle*

24.9



# STARTERS

- ▼ FOIE GRAS & LIVER PATE 18.9  
*foie gras snow, pickled berries, dates, dates honey served with sourdough*
- ▼ SALAD NICOISE (v) 23.9  
*aburi of mekajiki belly, soft boiled egg, summer vegetables, lettuce, tuna emulsion*
- ▼ SNOW CRAB ROE ON SHELL 18.9  
*crab miso, crab porridge, cured egg yolk, chives, sesame rice cracker*
- ▼ FOIE GRAS 26.9  
*raspberry, sansho pepper, macadamia, crystal bread*
- ▼ HAY SMOKED HAMACHI 23.9  
*kelp barley, asian herb pesto, tempura shiso*
- ▼ MOULES MARINIÈRES 16.9  
*blue mussels, steamed egg custard, uni sabayon, white wine, cayenne pepper, served with rice flower*
- ▼ WAGYU BEEF TONGUE 18.9  
*red wine onion marmalade, scallion pancake, pickled mustard, dijon vinaigrette*
- ▼ JERUSALEM ARTICHOKE VELOUTE 18.9  
*bacon jam, morels, beurre noisette, shaved black truffle*
- ▼ CHAR SIU LAMB RIB 26.9  
*mint & cucumber ravigote*



OUR

*Mains*



If the entrées are the metaphorical fashionistas in the family,  
then our mains are like that one friend with a monochromatic wardrobe.  
Always dressed in black and white, but with colour in their personality!

Our mains are robust and straightforward in flavour, not over-the-top.

But you know still waters run deep.

Balanced flavours and quality seasonal produce?

An X factor in every dish.



DUCK CONFIT *Signature*<sup>招牌</sup> 21.9

*"wok hey" rice noodles, local mushrooms, petit pois,  
home cured egg yolk, mirabelle plum vinaigrette*

▼ STEAK AU POIVRE ON HOT PLATE 29.9

*wagyu, charred smoked leek, lemon caper beurre noisette,  
fried leek, onion rings, beef jus*

DRY AGED SPICED ROASTED CHICKEN 21.9 FOR HALF  
39.9 FOR WHOLE

*piquillo pepper chilli jam, parsnip purée, kailan, soy sauce chicken jus*

LEMON SOLE MEUNIERE *Signature*<sup>招牌</sup> 39.9  
(sharing style)

*asian grenobloise, citrus, parsley, sea shrimps, citrus, almonds*

▼ MILK FED LAMB SADDLE 33.9  
STUFFED WITH SAGE AND FIG

*king oyster mushroom, vadouvan, ragout of petit pois,  
white bean purée, lamb jus*

CLAYPOT BEEF CHEEK 26.9

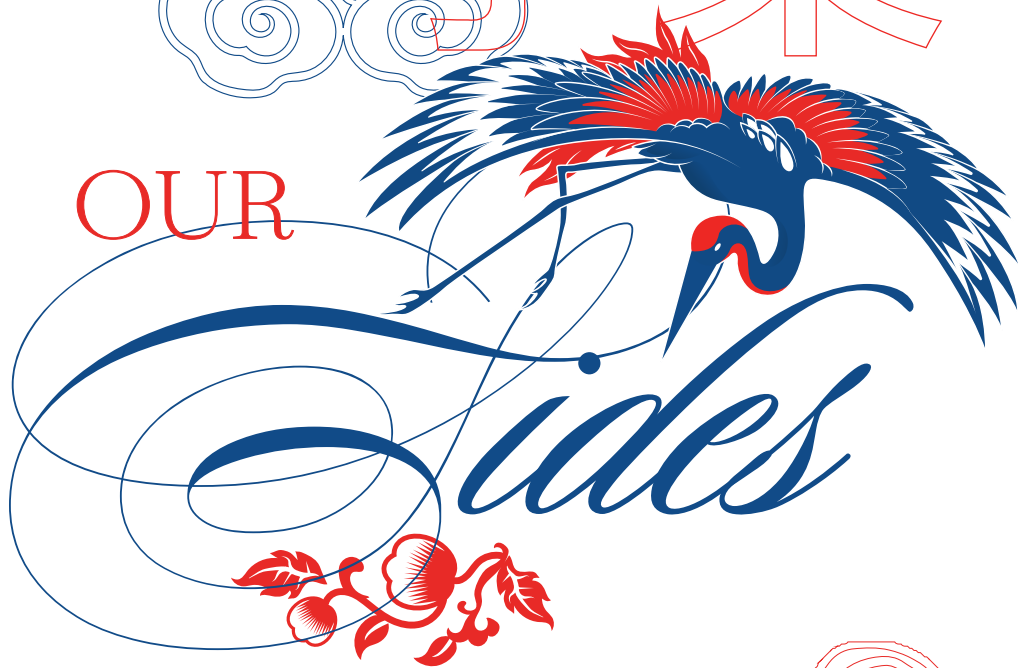
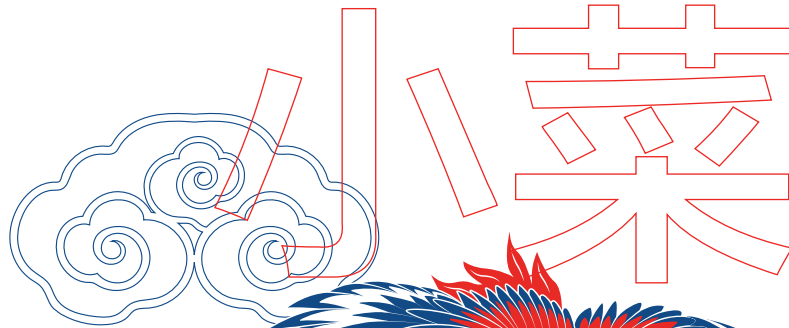
*oriental jus, pommes purée, pancetta, local vegetables*

CANADIAN PORK 32.9  
TOMAHAWK(280g) (sharing style) *Signature*<sup>招牌</sup>

*"Hainanese" rhubarb sweet & sour sauce, strawberry, garlic shoot*

KELP BUTTER RISOTTO (v) 25.9

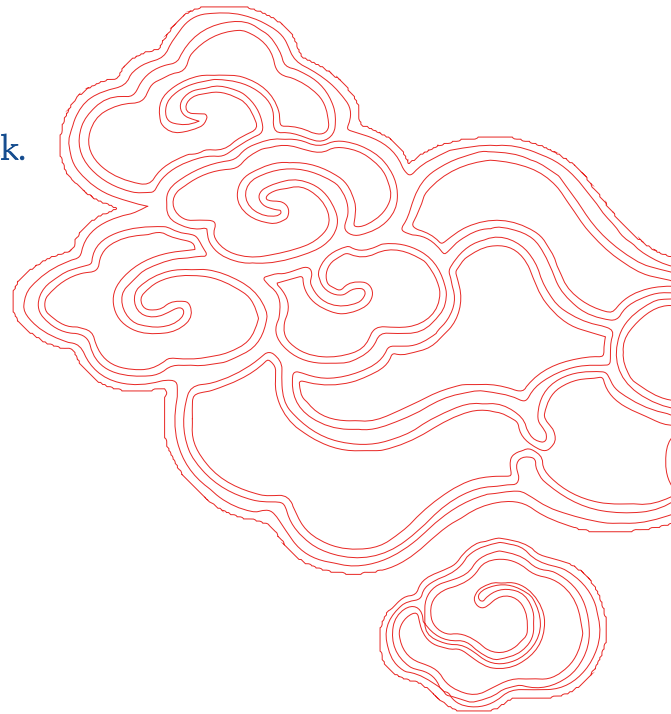
*smoked leek, whipped burrata, garlic shoot*



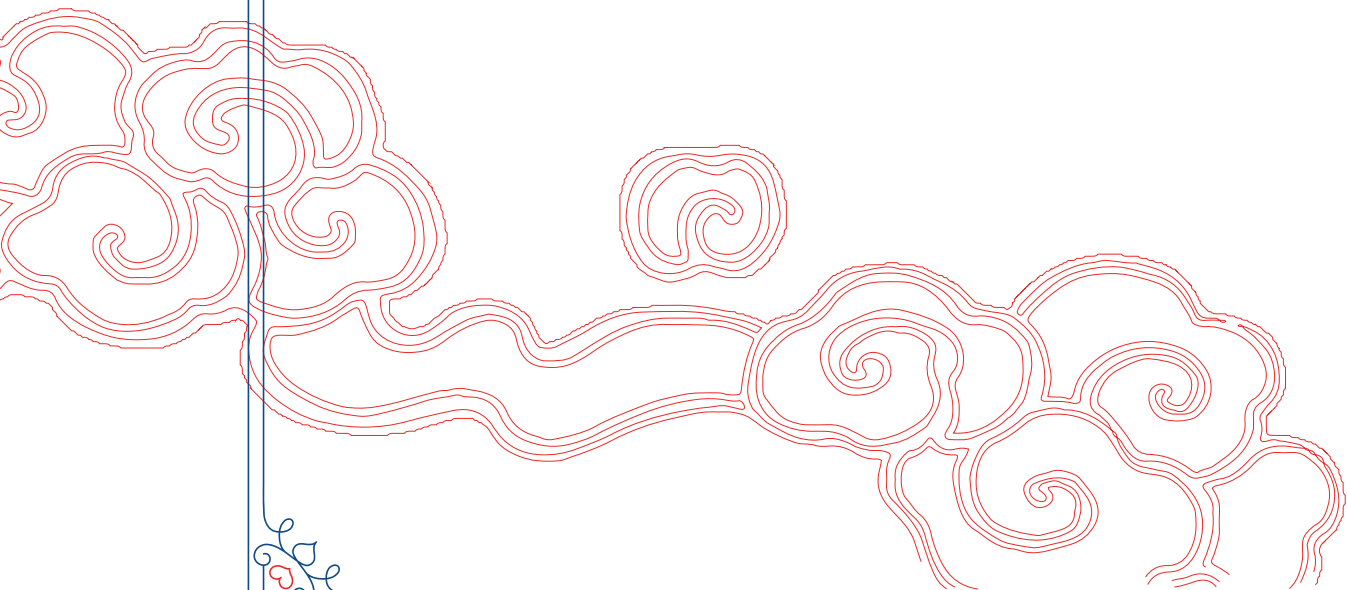
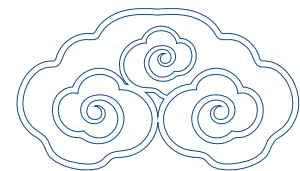
OUR

sides

Everyone needs a reliable sidekick.



POMMES PUREE	8
WOK HEY KUEH TEOW WITH CURED EGG YOLK	8
ROASTED LEEK WITH LEMON CAPER BEURRE NOISETTE	9
ROASTED VEGETABLES WITH PANCETTA	9





甜



Sweet  
Ending

Though all good things have to come to an end,  
we want to make sure it's a happy ending.

▼ TRUFFLE & TULAKALUM (TNT) 15.9

*fresh truffle, truffle ice cream, 75% valrhona dark chocolate ganache, chocolate mousse, mushroom soil, lemon verbena*

CEMPEDAK TARTE TATIN 15.9

*chilli molasses, coriander tuile, crumble, milk ice cream*

CORN & CEREAL 13.9

*toffee corn pudding, whisky caramel sauce, cereal chip, cereal ice cream*

FENNEL & PINK GUAVA "AIYU JELLY" 13.9

*fennel jelly, orange marmalade, fresh fruits, pink guava "shaved ice"*



SOUR DOUGH

BRIOCHE

STUFFED ZUCCHINI FLOWER (v)

cream cheese, mozzarella, lemon caper aioli, lavender honey

TRUFFLE POMME FRITES

grana padano, parsley, shaved fresh black truffle

SNOW CRAB ROE ON SHELL

crab miso, crab porridge, cured egg yolk, chives, sesame rice cracker

MOULES MARINIÈRES

blue mussels, steamed egg custard, uni sabayon, white wine, cayenne pepper served with rice flower

JERUSALEM ARTICHOKE VELOUTE

bacon jam, morels, beurre noisette, shaved black truffle

C&C&C&C&C&C&C PASTA ( served cold)

crab meat, caviar, confit lemon, chorizo, capellini, clams (hến mini clams from saigon), lobster bisque

PURPLE CABBAGE

shao xing scallop, ikura, pickled fennel, dashi beurre blanc sauce, chive oil, prawn head butter

SIZZLING CLAYPOT FROG LEG

spring onion garlic salsa verde, garlic chips, herb salad

DUCK CONFIT *Signature* <sup>招牌</sup>

"wok hey" rice noodles, local mushrooms, petit pois, home cured egg yolk, mirabelle plum vinaigrette

LEMON SOLE MEUNIÈRE (sharing style) *Signature* <sup>招牌</sup>

asian grenobloise, citrus, parsley, sea shrimps, citrus, almonds

CLAYPOT BEEF CHEEK

oriental jus, pommes purée, pancetta, local vegetables

KELP BUTTER RISOTTO (v)

smoked leek, whipped burrata, garlic shoot

POMMES PURÉE

WOK HEY KUEH TEOW

ROASTED LEEK WITH ANCHOVY SAUCE

ROASTED VEGETABLES WITH PANCETTA