



DINNER MENU

FROM 6PM TO 9.30PM

ALL OUR CREATIVE FRENCH PLATES ARE MADE FOR SHARING.

START WITH 2/3 PLATES & CONTINUE DEPENDING ON YOUR DESIRE & MOOD!

OUR AMAZING FRENCH CHEESES & COLD CUTS

Artisanal - daily arrivals

Marcel cheese

check our daily selection!

one **\$9** / any 3 **\$24** /
any 5 **\$36** / any 7 **\$48**

Mix of 5 artisanal cheeses Beillevaire butter, bread	36
18^{MTH} organic Bayonne ham cured pork ham platter, semi-dry	17
½ Saucisson sec herb-crusted dry sausage	17
Artisanal Coppa pork cold cut from Corsica	18

TO SHARE...

Croque Monsieur truffle bechamel	12
Duck rillettes marinated pear, melted Camembert cheese	18
French tzatziki yogurt, aromatic herbs, shallots, caper, flat bread	9
Wild trout gravlax vodka & honey marinade	18
Eggplant caviar mozzarella di bufala, tomato chutney, homemade flat-bread	11
Chickpea hummus passion fruit vinegar	11
Tarte flambée thin crust pizza, reblochon cheese, grapes, smoked duck breast (<i>allow us 20mins. cooking time</i>)	26
Vegetarian tarte flambée thin crust pizza, goat's cheese, kale, shallots, sunflower seed (<i>allow us 20mins. cooking time</i>)	26
Homemade fries truffle mayonnaise	10

CASH FREE ZONE

All prices are subject to 10% service charge and 7% GST

OR NOT

Green gazpacho black lemon whipped cream	11
Rosemary infused chicken breast mafaldine pasta, blue-foot mushroom cream sauce	27
Grain-fed angus beef bearnaise sauce, homemade fries, mesclun	30
Duck Parmentier shredded duck confit, shredded Darphin potatoes, duck jus	27
Barramundi Tartare avocado & pickled red onion, coconut-based tiger's milk	24
Pan seared squid clams, buttery mashed potatoes, crème de piquillos	24
Atlantic wild cod white wine spelt risotto, spirulina dressing	34
Ravioles de Royans French dumpling pasta filled with Tête de Moine cheese	(S) 18 / (L) 30
Ravioles de Royans « Palais » French dumpling pasta filled with cheese & spinach, foie gras emulsion, hazelnuts	22
Beef burger homemade organic beef patty, parmesan cheese, crispy Bayonne ham, homemade fries	26
Impossible Marcel burger plant-based patty, tomato chutney, fried goat's cheese, aged parmesan, homemade fries	29
Saucisse de Toulouse pork sausage, buttery mashed potatoes	26
Roasted whole eggplant puy lentils, tomato preserve, farm yogurt	19
Smoked haddock salad mixed cabbage, marinated raisin with raspberry vinegar	20
Duck confit salad shredded, foie gras, mesclun, chestnuts, baby potatoes	24

SWEETS & GRAINS

Crêpe Marcel tiramisu emulsion, homemade whipped cream, hazelnuts	10
Crème brûlée homemade salted caramel	10
Pineapple carpaccio coconut biscuit	11
Chocolate cake homemade whipped cream	10
Chia seed-infused yogurt blueberry, mint, coconut milk, fresh mango	8
Crêpe of the day	10