



# 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**

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

## TO SHARE...

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

CASH FREE ZONE

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

## OR NOT

<b>Green gazpacho</b> black lemon whipped cream	11
<b>Rosemary infused chicken breast</b> mafaldine pasta, blue-foot mushroom cream sauce	27
<b>Grain-fed angus beef</b> bearnaise sauce, homemade fries, mesclun	30
<b>Duck Parmentier</b> shredded duck confit, shredded Darphin potatoes, duck jus	27
<b>Tuna ceviche</b> , green apple, dill, mascarpone, garlic, apple juice, flatbread	21
<b>Pan seared squid</b> clams, buttery mashed potatoes, crème de piquillos	24
<b>Pan Seared Barramundi</b> lemon dill butter, wasabi mashed potato foam	32
<b>Ravioles de Royans</b> French dumpling pasta filled with Tête de Moine cheese	(S) 18 / (L) 30
<b>Ravioles de Royans « Palais »</b> French dumpling pasta filled with cheese & spinach, foie gras emulsion, hazelnuts	22
<b>Beef burger</b> homemade organic beef patty, parmesan cheese, crispy Bayonne ham, homemade fries	26
<b>Impossible Marcel burger</b> plant-based patty, tomato chutney, fried goat's cheese, aged parmesan, homemade fries	29
<b>Saucisse de Toulouse</b> pork sausage, buttery mashed potatoes	26
<b>Roasted whole eggplant</b> puy lentils, tomato preserve, farm yogurt	19
<b>Smoked haddock salad</b> mixed cabbage, marinated raisin with raspberry vinegar	20
<b>Duck confit salad</b> shredded, foie gras, mesclun, chestnuts, baby potatoes	24

## SWEETS & GRAINS

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