

DINNER

5.30pm until late evening



TO SHARE

CHEESE & COLD CUT

BURRATA DI BUFFALA Rich Italian burrata, citrus honey, Kampot pepper, grilled baguette	\$29
CHEESE PLATTER Selection of matured French Cheese	
{ for 3	\$27
" 5	\$39
" 7	\$49
CURED COLD CUTS Platter selection of artisanal cured charcuterie.....	\$40
“LA GRANDE” PLATTER (1m long) selection of French Cheese & artisanal charcuterie fruits, nuts, beetroot hummus, herb tahini, kalamata olive, breads	\$48
COPPA Cured pork collar, thinly sliced	\$18

BITES

CRUNCHY FALAFELS Served with creamy tahini sauce	\$10
BEETROOT HUMMUS Creamy beetroot dip, pomegranate, maison granola, pita bread	\$15
CRAB CROQUETTE Crispy bites w/ tomato, horseradish, chili crab mayo	
{ for 3	\$15
" 5	\$25
SMOKED SALMON TARAMA Creamy whipped salmon roe dip, pita bread	\$18

TWISTED CLASSICS

MANTOU SAUCISSON Soft steamed mantou buns with French saucisson, old style mustard sauce.....	\$12
MINI MARCEL Toasted soft bread truffled béchamel, Parisian cooked ham, aged Comté cheese.....	\$14

STARTERS

ESCARGOTS Oven-baked snails w/ parsley butter, espelette & curry leaf crumbpepper, grilled baguette	\$20
PIQUILLO Piquillo peppers stuffed with silky cod brandade	\$18
TUNA TARTAR Avocado & lovage cream, enoki tempura, flat bread	\$22
VICHYSOISE SOUP A classic silky French soup of leek and potato, homemade savory granola and crispy ham	\$16

MAINS

ARRABBIATA PASTA Malfadine Pasta tossed in a bold spicy tomato sauce, garlic & chilli, finished with arugula pesto	\$17
PAN-SEARED SALMON Steamed vegetables & fresh herb cream	\$28
BOUILLABAISSSE Rockfish soup served with Dorade, scallops, shrimps and potatoes, crouton, saffron & garlic mayonnaise	\$36
BEEF CHEEKS Slow-cooked in a rich red wine sauce, carrot purée flavoured with orange blossom water & lime leaves	\$34
RAVIOLES DE ROYANS French dumpling pasta topped w/ Tête de Moine cheese	
{ for 3	\$21
" 5	\$35
COQUILLETES Slow cooked beef mirantone, espuma parmesan & espelette pepper	\$29
LAMB CHOP Pearl couscous binded with a lemon curry cream, carrot purée	\$38
ROASTED PORK BELLY Broccoli purée, kale, daikon pickles & sauce charcutière.....	\$40
DUCK CONFIT LEG Gnocchi, arugula pesto, pickled red cabbage & vinegared duck jus	\$26
HANGER STEAK MB4+ grain-fed beef, maître d’hôtel butter, French fries 160g	\$34
GRILLED RIBEYE STEAK GRAIN-FED 150 DAYS W/ smoked Kampot pepper butter, French fries & green leave 300g	\$69

TARTE FLAMBEE FRENCH-STYLE THIN CRUST PIZZA

(Allow us 20mins cooking time)

SWEET CORN #1 Crispy Bayonne ham, grated cheese	\$28
CANARD #2 Duck confit, red cabbage pickles, green peppercorn sauce, arugula.....	\$32
TOMATO #3 Tomato confit, burrata cream, arugula pesto & salad	\$32

DESSERTS

CHOCOLATE MOUSSE Salty chocolate strudel.....	\$14
VANILLA CRÈME W/ coffee caramel	\$10
PROFITEROLES Choux vanilla ice cream hot chocolate sauce, almond Polignac	\$12
TART OF THE DAY Ask our team or have a look at today’s selection in the counter	\$10
FONDANT Caramel miso, vanilla ice cream scoop	\$12
ICED TIRAMISU Coffee & chocolate cream, caramelised pecan nuts	\$16
RED BERRIES SOUP Served with a French madeleine biscuit	\$16
SOFT ICE CREAM Please check our sweet counter to select your topping	Coming soon

MERCI MARCEL

FRENCH Restaurant

All prices are subject to 10% service charge and 9% GST

Vegetarian Cash Free Zone