

DAYTIME

11am / 4pm



TO SHARE

BURRATA DI BUFFALA	
Rich Italian burrata, citrus honey, Kampot pepper, grilled baguette	\$29
CHEESE PLATTER	
Selection of matured French Cheese	for 3 " 5 " 7 \$27 \$39 \$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

MAINS

BENEDICT EGGS	
Organic Bayonne ham, portobello mushrooms, hollandaise sauce, mesclun	\$25
TWO POACHED EGGS	
Avocado, beetroot hummus, sesame seeds, mesclun	\$25
RAVIOLES DE ROYANS	
French dumpling pasta topped with Tête de Moine cheese	S L \$27 \$35
SALAD CAESAR	
Kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan	\$25
SALAD QUINOA	
Beetroot, feta cheese, almonds, pomegranate, avocado, mixed seeds	\$27
SALAD DUCK CONFIT	
Foie gras, mesclun, chesnut, baby potatoes, croûtons	\$25
BURRATA TARTINE	
Tomato confit, arugula pesto, pomegranate	\$25
PAN-SEARED SALMON	
Fillet on crisp green vegetables	\$28
CROQUE MADAME	
Toasted bread, French ham, béchamel, melted cheese, sunny-side-up egg	\$17
ARRABIATA PASTA	
Malfadine pasta tossed in a bold spicy tomato sauce, garlic & chilli, finished with arugula pesto	\$17
FRENCH BURGER	
Matured beef patty, onion confit, melted cheese, French fries	\$30
KATAIFI CHICKEN	
Escalope Crispy shredded filo-crust chicken escalope, served with fresh mint & Greek yogurt tzatziki	\$30
HANGER STEAK (160G)	
MB4+ grain-fed beef, maître d’hôtel butter, French fries	\$34

TARTE FLAMBEE	French-style thin crust pizza (Allow us 20mins cooking time)	
CORN #1	CANARD #2	
Crispy Bayonne ham, grated cheese	Duck confit, red cabbage pickles, green peppercorn sauce, arugula	\$28 \$32
TOMATO #3		
Roasted cherry tomatoes, burrata cream, arugula pesto & salad		\$32

DESSERTS

AÇAÍ BOWL	
Caramelized nuts, coconut flakes, fresh fruits, granola	\$19
FONDANT	
Caramel miso, vanilla ice cream scoop	\$12
CHOCOLAT MOUSSE	CRÈME CARAMEL
VSalty chocolate strudel	W/ coffee caramel
	\$14 \$10
PASTRY OF THE DAY	
Ask our team or have a look at today’s selection in the counter	\$8
SOFT ICE CREAM	
Please check our sweet counter to select your topping	Coming soon