



# DINNER MENU

FROM 6PM TO 10.30PM

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 **\$10** / any 3 **\$26** /  
any 5 **\$38** / any 7 **\$49**

<b>Mix of 5 artisanal cheeses</b> Beillevaire butter, bread	<b>38</b>
<b>18<sup>MTH</sup> organic Bayonne ham</b> cured pork ham platter, semi-dry	<b>18</b>
<b>½ Saucisson sec</b> herb-cruste dry sausage	<b>20</b>
<b>Artisanal Coppa</b> pork cold cut from Corsica	<b>18</b>

## TO SHARE...

<b>Duck rillettes</b> marinated pear, melted Camembert cheese	<b>19</b>
<b>Breaded chicken breast tempura</b> tomato pineapple dip	<b>13</b>
<b>Eggplant caviar</b> mozzarella di bufala, tomato chutney, homemade flat-bread	<b>12</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>11</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>Rosemary infused chicken breast</b> mafaldine pasta, blue-foot mushroom cream sauce	28
<b>Grain-fed angus beef</b> bearnaise sauce, homemade fries, mesclun	32
<b>Duck Parmentier</b> shredded duck confit, shredded Darphin potatoes, duck jus	28
<b>Tuna ceviche</b> , green apple, dill, mascarpone, garlic, apple juice, flatbread	22
<b>Pan seared squid</b> clams, buttery mashed potatoes, crème de piquillos	26
<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) 19 / (L) 32
<b>Ravioles de Royans « Palais »</b> French dumpling pasta filled with cheese & spinach, foie gras emulsion, hazelnuts	24
<b>Beef burger</b> homemade organic beef patty, parmesan cheese, crispy Bayonne ham, homemade fries	28
<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	20
<b>Smoked haddock salad</b> mixed cabbage, marinated raisin with raspberry vinegar	21
<b>Duck confit salad</b> shredded, foie gras, mesclun, chestnuts, baby potatoes	24

## SWEETS & GRAINS

<b>Chocolate trilogy</b> Salted caramel, Velvety milk chocolate, crunchy peanut biscuit, chocolate crumble	12
<b>Crème brûlée</b> homemade salted caramel	10
<b>Chocolate cake</b> homemade whipped cream	11
<b>Chia seed-infused yogurt</b> blueberry, mint, coconut milk, fresh mango	9
<b>Passion fruit mousse</b> , mango coulis, crunchy white sesame	10