



# 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** one **\$10** / any 3 **\$26** /  
check our daily selection! any 5 **\$38** / any 7 **\$49**

**Mix of 5 artisanal cheeses** Beillevaire **38**  
butter, bread

**18<sup>MTH</sup> organic Bayonne ham** cured pork **18**  
ham platter, semi-dry

**½ Saucisson sec** herb-cruste **20**  
dry sausage

**Artisanal Coppa** pork cold cut from **18**  
Corsica

## TO SHARE...

**Duck rillettes** marinated pear, melted **19**  
Camembert cheese

**Breaded chicken breast tempura** **13**  
tomato pineapple dip

**Eggplant caviar** mozzarella di bufala, **12**  
tomato chutney, homemade  
flatbread

**Roasted peanuts & chickpea** **11**  
**hummus** passion fruit vinegar

**Tarte flambée** thin crust pizza, reblochon **26**  
cheese, grapes, smoked duck breast  
(allow us 20mins. cooking time)

**Vegetarian tarte flambée** thin crust **26**  
pizza, goat's cheese, kale, shallots, sunflower  
seed (allow us 20mins. cooking time)

**Homemade fries** truffle mayonnaise **11**

**French Ratatouille** slow cooked bell **22**  
peppers and onions spiced with cumin, fresh  
coriander, two soft organic eggs

CASH FREE ZONE

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

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## OR NOT

- Rosemary infused chicken breast** 28  
mafaldine pasta, blue-foot mushroom  
cream sauce
- Grain-fed angus beef** 32  
bearnaise sauce,  
homemade fries, mesclun
- Duck Parmentier** 28  
shredded duck  
confit, shredded Darphin potatoes,  
duck jus
- Sea bass ceviche,** 26  
sweet potato  
gucamole, puffed quinoa, passion fruit
- Pan seared squid** 26  
clams, buttery  
mashed potatoes, crème de piquillos
- Grilled gambas** 26  
sweet potato curry  
basmati rice, fresh spinach & chive oil
- Ravioles de Royans** French dumpling (S) 19 /  
pasta filled with Tête de Moine cheese (L) 32
- Ravioles de Royans** « Palais » French 24  
dumpling pasta filled with cheese &  
spinach, foie gras emulsion, hazelnuts
- Beef burger** 28  
homemade organic beef  
patty, parmesan cheese, crispy  
Bayonne ham, homemade fries
- Impossible Marcel burger** 29  
plant-based  
patty, tomato chutney, fried goat's cheese,  
aged parmesan, homemade fries
- Saucisse de Toulouse** 26  
pork sausage,  
buttery mashed potatoes
- Roasted whole eggplant** 20  
puy lentils,  
tomato preserve, farm yogurt
- Smoked haddock salad** 21  
mixed  
cabbage, marinated raisin with  
raspberry vinegar
- Duck confit salad** 24  
shredded, foie gras,  
mesclun, chestnuts, baby potatoes
- Slow cooked beef pita** 25  
fresh yogurt  
with dill, red onion pickles, fresh spinach

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## SWEETS & GRAINS

- Matcha & white chocolate** 12  
molten-  
cake ( allow us 15 mins to cook )
- Crème brûlée** 10  
homemade salted  
caramel
- Chocolate cake** 11  
homemade whipped  
cream
- Chia seed-infused yogurt** 9  
blueberry,  
mint, coconut milk, fresh mango
- Passion fruit mousse,** 10  
mango coulis,  
crunchy white sesame