



# DINNER FROM 6PM TO 10.30PM

## — T O S H A R E . . .

- Roasted peanuts hummus** piment d'espelette **13**
- Sweet potatoes & lentil hummus** coconut milk sauce **13**
- Duck rillettes** marinated pear, melted Camembert **20**
- Comté cheese croquette** mustard pickles & piquillo dip (5pcs) **15**
- Slow cooked beef croquette** old mustard mayonnaise (7pcs) **20**
- Ravioles de Royans** French dumpling pasta filled with Tête de Moine cheese **(S)20/ (L)32**
- Croque monsieur** pecorino bechamel **14**
- Marinated shrimp** slow cooked vegetables, escabeche sauce **16**
- Pan-seared tuna tataki** cashew nut, ginger and sweet chili vinaigrette **20**
- Beef tenderloin carpaccio** thinly sliced raw beef, tomato, rocket, aged parmesan w/ rustic bread **24**
- Salmon rillettes** homemade flatbread **13**
- Homemade fries** truffle mayonnaise **13**
- Tarte flambée #1** thin crust pizza, asparagus, apple, Bleu cheese, organic Bayonne ham (*allow us 20mins cooking time*) **27**
- Tarte flambée #2** thin crust pizza, blue cheese, pear, walnuts, baby spinach (*allow us 20mins cooking time*) **27**
- Tarte flambée #3** thin crust pizza, onion, Comté, truffle oil, artisanal Coppa (*allow us 20mins cooking time*) **27**
- Tarte flambée #4** thin crust pizza, reblochon cheese, grapes, smoked duck breast (*allow us 20mins cooking time*) **27**

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

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# OR NOT

- Roasted whole eggplant** puy lentils, tomato preserve, yogurt **22**
- Roasted cauliflower cacio e pepe** creamy bechamel sauce & pecorino cheese **23**
- Ceviche of red snapper** organic & locally grown raw fish, marinated bell pepper, coriander, homemade flatbread **27**
- Miso glazed salmon** potato rosti & grilled baby romaine **32**
- Grain-fed angus beef** bearnaise sauce, homemade fries, mesclun **32**
- Sauteed mushroom risotto** grilled chicken **26**
- Duck Parmentier** duck confit, shredded Darphin potatoes, duck jus **29**
- Pork tenderloin** creamy corn purée, feta crumble **28**
- Beef burger** homemade organic beef patty, parmesan cheese, crispy Bayonne ham, homemade fries, onion chutney **29**
- Impossible Marcel burger** plant-based patty, tomato chutney, fried goat cheese, aged parmesan, homemade fries **29**
- Saucisse de Toulouse** pork sausage, buttery mashed potatoes **27**
- Club Street salad** smoked trout, pearl couscous, potatoes, baby spinach, grapefruit, avocado, seeds **24**

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# CHEESES & CHARCUTERIE

*We source all our farmhouse cheeses directly from artisan producers in Europe. Our cheeses are served with Beillevaire butter, homemade chutney & bread.*

- Marcel cheese** check our daily selection! one **\$10** / any 3 **\$26** / any 5 **\$38** / any 7 **\$49**
- Mix of 5 artisanal cheeses** Beillevaire butter, bread **38**
- 18<sup>TH</sup> Organic Bayonne** cured pork ham platter, semi-dry **19**
- ½ Saucisson sec** herb crusted dry pork sausage **20**
- Artisanal Coppa** pork cold cut from Corsica **19**

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# SWEETS

**Crème brûlée** speculoos coulis **12**

**Chocolate cake** homemade whipped cream **12**

**Black chocolate ganache** seasalt bicult **12**

**Apple crumble** homemade whippe cream **11**

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