



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 8% GST

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**

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^{MTH} 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 biscuit **12**

Apple crumble homemade whipped cream **11**

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