



DINNER MENU

FROM 6PM TO LATE EVENING

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 from our French cheesemaker Maison Beillevaire

Cheese platter (3) \$27 / (5) \$39 / (7) \$49
selection of French Cheese

Cured cold cuts platter 40
selection of artisanal cured charcuterie

Saucisson traditional French cured sausage 13

Lonzo cured pork loin, thinly sliced 17

Coppa cured pork collar, thinly sliced 18

Coeur de Jambon lean & tender heart of ham, thinly sliced 20

Mixed platter matured cheeses & cured cold cuts 27

“La Grande” platter (1m long) selection of French Cheeses & artisanal charcuterie 42

TO SHARE...

Homemade fries truffle mayonnaise (V) 15

Hummus roasted peanuts & chickpea (V) 20

Croque #1 toasted soft bread truffled béchamel, Parisian cooked ham, aged Comté cheese 16

Crab croquette crispy bites (3) \$15 / (5) \$25
w/ tomato, horseradish, chili crab mayo

Breaded chicken breast tempura 16
tomato pineapple dip

Duck rillettes marinated pear, melted Camembert cheese 20

Burrata di buffalo rich Italian burrata, citrus honey, Kampot pepper, grilled baguette (V) 29

Barramundi fillet slow cooked bell peppers and onion spiced with cumin, fresh coriander, Barramundi (400gm) - for 2/3 pax 58

Tarte flambée #3 thin crust pizza, truffle & mushroom béchamel, 30 months Comté cheese, chopped Italian parsley (V) (allow us 20mins cooking time) 32

Tarte flambée #4 thin crust pizza, reblochon cheese, grapes, smoked duck breast (allow us 20mins cooking time) 29

Tarte flambée #5 thin crust pizza, goat's cheese, kale, shallots, sunflower seed (V) (allow us 20mins cooking time) 29

OR NOT

- Kale pesto risoni pasta** edamame, sundried tomatoes, kale pesto, pumpkin, tofu ④ **21**
- Roasted whole eggplant** puy lentils, tomato preserve, yogurt, black olive, pine nuts ④ **23**
- Smoked haddock salad** mixed cabbage, marinated raisin with raspberry vinegar **23**
- Duck confit salad** shredded, foie gras, mesclun, chestnuts, baby potatoes **25**
- Ravioles de Royans** French dumpling pasta topped with Tête de Moine cheese ④ **(S) 21 / (L) 35**
- Ravioles de Royans** « Palais » French dumpling pasta filled with cheese & spinach, foie gras emulsion, hazelnuts **30**
- Slow cooked beef pita** fresh yogurt with dill, red onion pickles, fresh spinach **25**
- Sea bass ceviche** sweet potato guacamole, puffed quinoa, passion fruit **27**
- Saucisse de Toulouse** pork sausage, buttery mashed potatoes **27**
- Roasted chicken** tarragon-infused tagliatelle, tomato & raspberry vinegar sauce **29**
- Mushroom & truffle pasta** mafaldine, aged parmesan ④ **30**
- Duck Parmentier** shredded duck confit, shredded Darphin potatoes, duck jus **31**
- Beef burger** homemade organic beef patty, parmesan cheese, crispy Bayonne ham, homemade fries, onion chutney **30**
- Impossible Marcel burger** plant-based patty, tomato chutney, fried goat's cheese, aged parmesan, homemade fries ④ **30**
- Angus beef Ribeye** cold bearnaise sauce, homemade fries, mesclun **32**
- Miso glazed salmon** potato rosti & grilled baby romaine **34**
- Mixed green salad** **8**

SWEETS & GRAINS

- Panna cotta**, fresh berries & crumble **10**
- Orange creme caramel** orange cream, fresh fruits, chia seed **10**
- Chia seed-infused yogurt** blueberry, mint, coconut milk, fresh mango **10**
- Crème brûlée** homemade salted caramel **12**
- Chocolate cake** homemade whipped cream **12**
- Passion fruit mousse**, mango coulis, crunchy white sesame **14**