



DINNER 6pm until late evening

— T O S H A R E . . .

- French twist tzatziki** Greek yogurt w/ fresh herbs & tahini, crispy wonton skins **12**
- Homemade fries** truffle mayonnaise (V) **14**
- Homemade fries sweet potatoes** ranch sauce (V) **16**
- Beetroot hummus** creamy beetroot dip, pomegranate, maison granola, pita bread (V) **16**
- Mushroom croquette** (3) \$12 / (5) \$20
Comté cheese, truffle mayo (V)
- Crab croquette** crispy bites (3) \$15 / (5) \$25
w/ tomato, horseradish, chili crab mayo
- Croque #1** toasted soft bread truffled béchamel, Parisian cooked ham, aged Comté cheese **15**
- Shrimp Ceviche** grapefruit, roasted cashew nuts, green shiso oil **19**
- Ravioles de Royans** French dumpling pasta topped with Tête de Moine cheese (S) 21 / (L) 35 (V)
- Crab rillettes** avocado, flatbread **22**
- Tuna tartar** avocado guacamole, red shiso, crispy nori, flat bread **25**
- Burrata di buffala** rich Italian burrata, citrus honey, Kampot pepper, grilled baguette (V) **29**
- Tarte flambée #1** thin crust pizza, tomato confit, arugula pesto, burrata cream, arugula salad (allow us 20mins cooking time) (V) **32**
- Tarte flambée #2** thin crust pizza, marinated pear, roasted walnuts, baby spinach (allow us 20mins cooking time) (V) **30**
- Tarte flambée #3** thin crust pizza, truffle & mushroom béchamel, 30 mths Comté cheese, chopped Italian parsley (allow us 20mins cooking time) (V) **32**
- Tarte flambée #4** thin crust pizza, duck confit, red cabbage pickles, green peppercorn sauce, arugula (allow us 20mins cooking time) **32**

— O R N O T

Club Street salad smoked trout, 24
pearl couscous, potatoes, baby spinach,
grapefruit, avocado, seeds

Barramundi Vierge sauce Vierge, potato 24
gnocchi, zucchini and tomato dices

Oven bake seabass pak choi, 25
enoki mushroom

Pan roasted salmon spinach, 29
lemon hollandaise sauce

Roasted chicken tarragon-infused 29
tagliatelle, tomato & raspberry vinegar sauce

Mushroom & truffle pasta mafaldine, 30
aged Parmesan (V)

Duck confit burger green peppercorn 30
sauce, red cabbage pickle, green apple,
homemade sweet potato fries, mesclun

Beef burger homemade organic beef patty, 30
parmesan cheese, crispy Bayonne ham,
homemade fries, onion chutney

Chimichurri Shrimps risotto smoky red 34
chimichurri sauce, confit tomato, rich parmesan
cheese risotto, chive oil

Angus beef Ribeye cold bearnaise sauce, 32
homemade fries, mesclun

Mixed green salad 8

COLD CUT & CHEESE

*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 Cheese & artisanal charcuterie, fruits, nuts, beetroot hummus, herb tahini, kalamata olive, breads 48

SWEETS

Crème brûlée speculoos coulis 12

Homemade chocolate mousse 12
salty chocolate strudel

White chocolate vanilla panna cotta 12
passion fruit, mint coulis

Citrus and red fruits salad 15
spiced grenadine syrup

Iced Tiramisu chestnut, chocolate 16

CASH FREE ZONE

All prices are subject to 10% service charge and 9% GST