



AFTERNOON BREAK

FROM 4PM TO 6PM

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	13
traditional French cured sausage	
Lonzo	17
cured pork loin, thinly sliced	
Coppa	18
cured pork collar, thinly sliced	
Coeur de Jambon	20
lean & tender heart of ham, thinly sliced	
Mixed platter	27
matured cheeses & cured cold cuts	
“La Grande” platter	48
(1m long) selection of French Cheese & artisanal charcuterie, fruits, nuts, beet-root hummus, herb tahini, kalamata olive, breads	

TO SHARE

Croque #1	15
toasted soft bread truffled béchamel, Parisian cooked ham, aged Comté cheese	
Crab croquette	(3) 15 / (5) 25
crispy bites w/ tomato, horseradish, chili crab mayo	
Beetroot hummus	15
pomegranate, homemade salty granola, coriander, pita bread (V)	
Quinoa salad	21
beetroot, feta cheese, pomegranate, avocado, mixed seeds (V)	
Club Street salad	24
smoked trout, pearl couscous, potatoes, baby spinach, grapefruit, avocado, seeds	
Caesar salad	25
kale, grilled chicken, organic Bayonne ham, free-range poached egg, croutons, aged Parmesan	
Burrata di Buffala	29
citrus honey, Kampot pepper, lemon zest, grilled baguette (V)	
Ravioles de Royans	(S) 15 / (L) 25
French dumpling pasta filled w/ cheese, Tête de Moine cheese, chive oil (V)	
French burger	30
matured beef patty, onion confit, melted cheese, French fries	
Tarte flambée #1	32
thin crust pizza, mustard cream, pork belly, 30 months Comté cheese, red onion pickles, aragula - allow us 20mins cooking time -	
Tarte flambée #2	30
thin crust pizza, blue cheese cream, lemon honey marinated pear, roasted walnuts, baby spinach (V) - allow us 20mins cooking time -	
Tarte flambée #3	32
thin crust pizza, truffle & mushroom béchamel, 30 months Comté cheese, chopped Italian parsley (V) - allow us 20mins cooking time -	
Homemade fries	14
truffle mayonnaise (V)	
Mixed green salad	8

DESSERTS

Crème brûlée	12
vanilla custard, fresh passion fruit	
Chocolate espuma	15
airy chocolate mousse, vanilla ice cream, cacao nib tuile	
Poire Belle Hélène	14
poached pear, chocolate sauce, vanilla ice cream, homemade whipped cream, roasted almonds	
Fruits Rouges Melba	14
fresh red berries, raspberry coulis, freeze-dried raspberries, vanilla ice cream, homemade whipped cream, roasted almonds	

CASH FREE ZONE

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

(V) VEGETARIAN