

BRUNCH MENU

FROM 8AM TO 4PM

FREE-RANGE EGGS

All our eggs are served with sourdough bread
Gluten-free option available upon request

- Scrambled eggs** truffle paste, aged Parmesan, mesclun 21
- Croque Marcel** organic Bayonne ham, fried egg, French Morbier cheese, mesclun 27
- Benedict eggs** organic Bayonne ham, portobello mushrooms, hollandaise sauce, mesclun 25
- Oceanique eggs** smoked salmon, portobello mushrooms, hollandaise sauce, mesclun 26
- Two poached eggs** avocado, beetroot hummus, sesame seeds, mesclun 25

MAINS

- Ham & cheese croissant** buttery croissant, truffle bechamel, 30mths comté cheese, cooked ham, baby spinach 17
- Quinoa salad** beetroot, feta cheese, pomegranate, avocado, almonds, mixed seeds 21
- Club Street salad** smoked trout, pearl couscous, potatoes, baby spinach, grapefruit, avocado, seeds 24
- Caesar salad** kale, grilled chicken, organic Bayonne ham, Free-range poached egg, croutons, aged Parmesan 25
- Marinated crab tartine** avocado, sourdough bread, mesclun 24
- Club sandwich** smoked salmon, avocado, mesclun, cucumber, chili flakes, sliced hard boiled egg 24
- Tomato burrata tartine** burrata cream, sourdough tomato confit, arugula pesto, pomegranate, arugula 25
- Ravioles de Royans** French dumpling pasta filled w/ Tête de Moine cheese (S) 21 / (L) 35 25
- Mushroom & truffle pasta** aged Parmesan 30
- Roasted chicken** tarragon-infused tagliatelle, tomato & raspberry vinegar sauce 29
- French burger** matured beef patty, onion confit, melted cheese, French fries 30
- Hanger Steak (200g)** MB4+ grain-fed beef, maître d'hôtel butter, French fries 42
- Tarte flambée #1** thin crust pizza, mustard cream, pork belly, 30 mths comté cheese, red onion pickles, arugula (allow us 20mins. cooking time) 32
- Tarte flambée #2** thin crust pizza, blue cheese cream, lemon honey marinated pear, roasted walnuts, baby spinach (allow us 20mins. cooking time) 30
- Tarte flambée #3** thin crust pizza, truffle & mushroom béchamel, 30 mths comté cheese, chopped Italian parsley (allow us 20mins. cooking time) 32
- Homemade fries** truffle mayonnaise 14

COLD CUTS & 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

DESSERTS

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

SWEETS & GRAINS

- Peanut butter tartine** sourdough bread, fresh banana, chia seeds 14
- Homemade granola** fresh & freeze-dried fruits, mixed nuts, milk, crunchy chocolate, Choice of milk or yogurt 18
- Açaí bowl** caramelized nuts, fresh fruits, coconut flakes, granola 19
- French toast brioche** berries, honey, almonds, homemade whipped cream 21

FRENCH BAKERY

Our bakeries are made with 100% French butter

- Croissant** 4.5
- Pain au chocolat** 4.5
- Tartine** sourdough bread, butter & jam 9
- Bakery assortment for sharing** 2 croissants, 2 pains au chocolat, sourdough bread, baguette, butter & jam 24

CASH FREE ZONE

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

VEGETARIAN