



DAYTIME MENU

FROM 11AM TO 4PM

FREE-RANGE EGGS & SALAD

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
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

MAINS

Ham & cheese croissant buttery croissant, truffle bechamel, 30mths comté cheese, cooked ham, baby spinach	17
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
Roasted chicken tarragon-infused tagliatelle, tomato & raspberry vinegar sauce	29
Mushroom & truffle pasta aged Parmesan	30
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

COLD CUTS & CHEESE

Artisanal - daily arrivals from our French cheesemaker

Maison Beillevaire

Cheese platter selection of French Cheese	(3) \$27 / (5) \$39 / (7) \$49
Cured cold cuts platter selection of artisanal cured charcuterie	40
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 vanilla custard, fresh passion fruit	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