



# DINNER MENU

FROM 6PM UNTIL LATE EVENING

## TO SHARE (Apéro plates)

### CROQUES & CROQUETTES

- Croque #1** toasted soft bread truffled béchamel, Parisian cooked ham, aged Comté cheese **14**
- Croque #2** toasted soft bread shrimp paste, avocado & lovage sauce and spicy mayo **15**
- Mushroom croquette** (3) 12 / (5) 20  
Comté cheese, truffle mayo (V)
- Crab croquette** crispy bites w/ tomato, horseradish, chili crab mayo (3) 15 / (5) 25

### DIPS & BITES

- French twist tzatziki** Greek yogurt w/fresh herbs & tahini, crispy wonton skins (V) **12**
- French fries** aged Parmesan cheese (V) **14**
- Beetroot hummus** creamy beetroot dip, pomegranate, maison granola, pita bread (V) **15**
- Burrata di buffalo** rich Italian burrata, citrus honey, Kampot pepper, grilled baguette (V) **29**

### COLD CUTS & CHEESE

- Saucisson** traditional French cured sausage **13**
- Coppa** cured pork collar, thinly sliced **18**
- Mixed platter** matured cheeses & cured cold cuts **27**
- Cheese platter** (3) 27 / (5) 39 / (7) 49  
selection of matured French Cheese
- Cold cuts platter** 40  
selection of artisanal cured charcuterie
- “La Grande” platter** (1m long) selection of French Cheese & artisanal charcuterie **48**

### CHARCUTERIE TWIST

- Saucisson bao** (2 pcs) steamed bun w/ French Lyon sausage & homemade pickles **12**
- Carpaccio of pork belly confit** whole grain mustard sauce, condiments **18**

### FRENCH CLASSICS

- Beetroot tartar** w/ string potatoes, pink peppercorn & sesame oil dressing (V) **14**
- Ravioles de Royans** French dumpling pasta (V) (S) 21 / (L) 35  
filled w/ cheese, Tête de Moine cheese, chive oil
- Escargots** oven-baked snails w/ parsley butter, espelette & curry leaf crumbpepper, grilled baguette **29**

## OR NOT... (MAINS)

- Cévennes onion soup** pan-seared foie gras & truffle Chantilly **24**
- Gnocchi** soft gnocchi w/ leek purée, feta cheese, asparagus, chive oil (V) **23**
- Wild porcini ravioles** French dumpling pasta filled w/ cheese & porcini mushrooms, savory granola **27**
- Roasted chicken** tarragon-infused tagliatelle, tomato & raspberry vinegar sauce **29**
- French burger** matured beef patty, onion confit, melted cheese, French fries **30**
- Prawn risotto** creamy coconut risotto, pan-roasted prawn, Madras curry sauce **32**
- Pan-seared salmon** steamed vegetables & fresh herb cream **28**
- Hanger steak (200g)** MB4+ grain-fed beef, maître d'hôtel butter, French fries **42**
- Grilled ribeye steak** grain-fed 150 days w/ smoked Kampot pepper butter, string potatoes, & green leave **300gr - 69**  
**600gr - 120**
- Pork belly confit** (Rillons de Touraine), curly salad, poached egg, whole-grain mustard sauce **27**

### TARTE FLAMBÉE - French-style thin crust pizza

(Allow us 20mins cooking time)

- #1 Pork belly** mustard cream, aged Comté cheese, pickled red onions, arugula **32**
- #2 Blue cheese** marinated pear, roasted walnuts, baby spinach (V) **30**
- #3 Truffle & mushroom** béchamel, aged Comté cheese, Italian parsley (V) **32**
- Mixed green salad** crisp greens w/ fresh herbs & light dressing (V) **8**

## SWEET TREATS

- Crème brûlée** vanilla custard w/ caramelized sugar top **12**
- Coconut spoom** light coconut mousse, caramelized flakes & rice puffs, mini churros **14**
- Chocolate espuma** airy chocolate mousse, vanilla ice cream, cacao nib tuile **15**
- Rum baba** sponge cake, passion fruit glaze, chantilly cream, Double-Cask Plantation rum (+ extra rum shot available) **16**
- 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**

A menu thoughtfully designed in collaboration with renowned Chef Bruno Menard.

CASH FREE ZONE

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

(V) VEGETARIAN