

DINNER

6pm until late evening



COLD CUTS & CHEESES

SAUCISSON

Traditional French cured sausage \$13

COPPA

Cured pork collar, thinly sliced \$18

COEUR DE JAMBON

Lean & tender heart of ham, thinly sliced \$20

LONZO

Cured pork loin, thinly sliced \$17

CHEESE PLATTER ⑤	{	for 3	\$27
Selection of matured French cheese		" 5	\$39
		" 7	\$49

COLD CUTS PLATTER

Selection of artisanal cured charcuterie \$40

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 olives, breads \$48

TO SHARE

FRENCH TWIST TZATZIKI ⑤

Greek yogurt w/ fresh herbs & tahini, crispy wonton skins \$12

HOMEMADE SWEET POTATOES FRIES ⑤

Ranch sauce \$16

CRAB CROQUETTES

Crispy bites w/ tomato, horseradish, chili crab mayo	{	for 3	\$15
		" 5	\$25

HOMEMADE FRENCH FRIES ⑤

Truffle mayonnaise \$14

MUSHROOM CROQUETTES ⑤

Comté cheese, truffle mayonnaise	{	for 3	\$12
		" 5	\$20

BEETROOT HUMMUS ⑤

Creamy beetroot dip, pomegranate, maison granola & pita bread \$15

MINI MARCEL

Toasted soft bread, truffle béchamel, Parisian cooked ham, aged Comté cheese ... \$14

RAVIOLES DE ROYANS ⑤

French dumpling pasta topped w/ Tête de Moine cheese	{	S	\$21
		L	\$35

SHRIMP CEVICHE

Grapefruit, roasted cashew nuts, green shiso oil \$19

CRAB RILLETTES

Avocado, flat bread \$22

TUNA TARTAR

Avocado guacamole, red shiso, crispy nori & flat bread \$25

BURRATA DI BUFFALA ⑤

Rich Italian burrata, citrus honey, Kampot pepper & grilled baguette \$29

TARTES FLAMBÉES *French-style thin crust pizza*

(Allow us 20mins cooking time)

PEAR #1 ⑤

Marinated pear, blue cheese, roasted walnuts, baby spinach \$30

CANARD #2

Duck confit, red cabbage pickles, green peppercorn sauce, arugula \$32

TOMATO #3 ⑤

Tomato confit, burrata cream, arugula pesto & salad \$32

TRUFFLE #4 ⑤

Truffle & mushroom béchamel, 30mths Comté cheese, chopped Italian parsley.....\$32

MAINS

CLUB STREET SALAD

Smoked trout, pearl couscous, potatoes, baby spinach, grapefruit, avocado, seeds \$24

FRENCH BURGER

Matured beef patty, onion confit, melted cheese, French fries \$30

DUCK CONFIT BURGER

Green peppercorn sauce, red cabbage pickle, green apple, homemade sweet potatoes fries, mesclun \$30

HANGER STEAK (160G)

MB4+ grain-fed beef, maître d’hôtel butter, French fries \$34

GRILLED RIBEYE STEAK GRAIN-FED 150 DAYS (300G)

w/ smoked Kampot pepper butter, French fries & green leave \$69

CHIMICHURRI SHRIMPS RISOTTO

Smoky red chimichurri sauce, tomato confit, Parmesan cheese, chive oil \$34

BARRAMUNDI FILET

Sauce vierge, potato gnocchi, zucchini & tomato dices \$24

OVEN-BAKED SEABASS

Pak choi, enoki mushrooms \$25

TRUFFLE PASTA ⑤

Mushrooms & aged Parmesan cheese.....\$30

PAN-ROASTED SALMON

Spinach, lemon hollandaise sauce \$29

ROASTED CHICKEN BREAST

Tarragon tagliatelle pasta, tomato & raspberry vinegar sauce\$29

MIXED GREEN SALAD ⑤ \$8

DESSERTS

CRÈME BRÛLÉE

Speculoos coulis \$12

WHITE CHOCOLATE VANILLA PANNA COTTA

Passion fruit & mint coulis \$12

CHOCOLATE MOUSSE

Salty chocolate strudel \$12

CITRUS & RED FRUITS SALAD

Spiced w/ grenadine syrup \$15

ICED TIRAMISU

Chestnut & chocolate..... \$16

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

MERCI MARCEL

FRENCH Restaurant

⑤ Vegetarian
Cash Free Zone