

DINNER



6pm until late evening

TO SHARE

COUNTRY STYLE PORK & HAZELNUTS TERRINE

Served w/ condiments & toasted bread \$16

CRAB CROQUETTES

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

MUSHROOM CROQUETTES (V)

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

BEETROOT HUMMUS (V)

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

HOMEMADE FRIES (V)

Truffle mayonnaise \$14

SWEET POTATOES FRIES (V)

Ranch sauce \$16

MINI MARCEL

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

EGGPLANT CAVIAR

Avocado, mint & lovage sauce \$15

ESCARGOTS

Oven baked snails, parsley butter, Espelette & curry leaf crumb \$20

PORK COLLAR PITA

Mixed vegetables pickled, salad & spicy sauce \$22

MULTICOLOR ROMAINE LETTUCE WEDGE SALAD

On a herbal yogurt sauce & savory granola \$17

UPSIDE DOWN TUNA CARPACCIO

Pink grapefruit & avocado \$16

BURRATA DI BUFFALA (V)

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

COLD CUTS & CHEESES

SAUCISSON

Traditional French cured sausage \$13

COPPA

Cured pork collar, thinly sliced \$18

LONZO

Cured pork loin, thinly sliced \$17

COEUR DE JAMBON

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

CHEESE PLATTER (V)

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

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

COLD CUTS PLATTER

Selection of artisanal cured charcuterie \$40

TARTE FLAMBÉES (Allow us 20mins cooking time)

CANARD #2

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

TRUFFLE #4 (V)

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

SWEET CORN #6

Crispy Bayonne ham, grated cheese \$28

MAINS

ARRABBIATA PASTA (V) Mafaldine pasta tossed in a bold

spicy tomato sauce, garlic & chilli, finished with arugula pesto..... \$17

CAESAR SALAD

Kale, grilled chicken, organic Bayonne ham, free-range poached egg, croutons, aged parmesan \$25

DUCK CONFIT SALAD shredded duck, foie-gras, chestnuts,

baby potatoes, mesclun, croûtons \$25

RAVIOLES DE ROYANS (V)

French dumpling pasta topped w/ Tête de Moine cheese { S \$27
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TATAKI STYLE TUNA STEAK

Spicy miso & warm vegetables, lemon - curry oil \$30

TRUFFLE PASTA (V)

Mushrooms, aged Parmesan \$30

GNOCCHI VERDE (V)

Soft gnocchi w/ leek purée, feta cheese, asparagus, chive oil..... \$23

CHIMICHURRI SHRIMPS RISOTTO

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

DUCK CONFIT LEG

Gnocchi, arugula pesto, pickled red cabbage & vinegar duck jus \$26

PAN-SEARED SALMON

Steamed vegetables & fresh herb cream..... \$28

ROASTED PORK COLLAR

Broccoli purée, kale, daikon pickles & sauce charcutière \$40

FRENCH BURGER

Matured beef patty, onion confit, melted cheese, French fries \$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..... \$69

MIXED GREEN SALAD (V) \$8

DESSERTS

FRUIT ROUGE MELBA

Fresh red berries, raspberry coulis, freeze-dried raspberries, vanilla ice cream, homemade whipped cream, roasted almond \$14

POIRE BELLE HÉLÈNE

Poached pear, chocolate sauce, vanilla ice cream, homemade whipped cream, roasted almonds \$14

CHOCOLATE MI-CUIT

Griottes cherry compote & five spices flavoured custard cream \$14

CHOCOLATE MOUSSE

Salty chocolate strudel \$14

CRÈME BRÛLÉE

Speculoos coulis..... \$12

CRÊPE N°21

Brown sugar, butter from Maison Beillevaire To choose: Classic butter, salted butter, lemon \$9

CRÊPE N°24

Valrhona chocolate 70%..... \$12

CRÊPE N°25

Homemade ginger salted caramel \$12

CRÊPE N°26

Homemade hazelnut spread..... \$12

CRÊPE N°27

Griottes coulis & fresh berries, vanilla ice cream \$16