

# DINNER

from 5.30pm



## CHEESE AND COLD CUT

### CHEESE PLATTER <sup>ⓧ</sup>

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

### MIXED PLATTER

Matured cheeses & cold cuts	.....	\$27
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### “LA GRANDE” PLATTER

(1m long) selection of French Cheese & artisanal charcuterie fruits, nuts, beetroot hummus, herb tahini, kalamata olive, breads	.....	\$48
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### SAUCISSON

Traditional French cured sausage	.....	\$13
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### LONZO

Cured pork loin, thinly sliced	.....	\$17
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### COEUR DE JAMBON

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

Cured pork collar, thinly sliced	.....	\$18
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### COLD CUTS PLATTER

Platter selection of artisanal cured charcuterie	.....	\$40
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### COUNTRY STYLE PORK & HAZELNUTS TERRINE

Served w/ condiments & roasted bread	.....	\$16
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## TO SHARE

### CRAB CROQUETTES

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

### CREAMY FETA & PISTACHIO

On sourdough toast	.....	\$18
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### BURRATA <sup>ⓧ</sup>

French ratatouille, pesto & olive oil	.....	\$32
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### ESCARGOTS

Chorizo butter, toasted French baguette	.....	\$20
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### MINI MARCEL

Toasted soft bread truffled béchamel, Parisian cooked ham, aged Comté cheese	.....	\$14
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### MUSHROOM CROQUETTES

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

### BEETROOT HUMMUS <sup>ⓧ</sup>

Creamy beetroot dip, pomegranate, maison granola, pita bread	.....	\$15
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### HOMEMADE SWEET POTATOES FRIES <sup>ⓧ</sup>

Ranch sauce	.....	\$16
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### HOMEMADE FRENCH FRIES <sup>ⓧ</sup>

Truffle mayonnaise	.....	\$14
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## TARTES FLAMBÉES FRENCH-STYLE THIN CRUST PIZZA

(Allow us 20mins cooking time)

### CANARD #2

Duck confit, red cabbage pickles, green peppercorn sauce, arugula	.....	\$32
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### TRUFFLE #4 <sup>ⓧ</sup>

Truffle & mushroom béchamel, 30mths Comté cheese, chopped Italian parsley	.....	\$32
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### SHRIMP #7

Shrimps & chimichuri condiment	.....	\$32
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## MAINS

### CAESAR SALAD

Kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan	.....	\$25
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### ROMAINE LETTUCE SALAD <sup>ⓧ</sup>

On a herbal yogurt sauce & savory granola	.....	\$17
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### RAVIOLES DE ROYANS <sup>ⓧ</sup>

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

### CHIMICHURRI SHRIMPS RISOTTO

Smoky red chimichurri sauce, tomato confit, Parmesan cheese, chive oil	.....	\$34
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### HALF-COOKED SALMON

Dill & smoked cream potatoes	.....	\$29
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### RAVIOLES DE ROYANS, CRAB & CURRY SAUCE

French dumpling pasta, sprout beans, spring onions & sweet chili	.....	\$28
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### FRENCH BURGER

Matured beef patty, onion confit, melted cheese, French fries	.....	\$30
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### FISH BURGER

Green apple & celeriac remoulade, green pepper & yuzu koshio mayonnaise	.....	\$28
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### TRUFFLE PASTA <sup>ⓧ</sup>

Mushrooms, aged Parmesan	.....	\$30
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### ROASTED CHICKEN

Tarragon tagliatelle & tomato raspberry vinegar sauce	.....	\$29
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### HANGER STEAK

MB4+ grain-fed beef, maître d'hôtel butter, French fries - 160g	.....	\$34
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### GRILLED RIBEYE STEAK GRAIN-FED 150 DAYS

w/ smoked Kampot pepper butter, French fries & green leaf - 300g	.....	\$69
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### MIXED GREEN SALAD <sup>ⓧ</sup>

	.....	\$8
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## DESSERTS

### CHOCOLATE MOUSSE

Salty chocolate strudel	.....	\$14
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### CREME CARAMEL

W/ coffee caramel	.....	\$10
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### CHOCOLATE MUD CAKE

Vanilla custard cream	.....	\$12
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### VANILLA BURNT BASQUE CHEESECAKE

Caramel ginger sauce	.....	\$12
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### WHITE CHOCOLATE PANACOTTA

Passion fruit coulis	.....	\$12
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**MERCI MARCEL**

FRENCH Restaurant