

DAYTIME



11am / 4pm

FREE-RANGE EGGS

All our eggs are served w/ sourdough bread
Gluten-free option available upon request.

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| TORNADO OMELETTE ⑤ Spicy tomato sauce, avocado \$25 | TWO POACHED EGGS ⑤ Avocado, beetroot hummus, sesame seeds, mesclun \$25 |
| BENEDICT EGGS Bayonne ham, portobello mushrooms, hollandaise sauce, mesclun \$25 | |
| CROQUE MADAME Toasted bread, French ham, truffle béchamel, melted cheese, sunny-side-up egg, w/ French fries \$25 | |
| SMOKED SALMON & POACHED EGGS On toasts, spinach, hollandaise sauce, ikura & mesclun \$27 | |

MAINS

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| RAVIOLES DE ROYANS ⑤ French dumpling pasta topped w/ Tête de Moine cheese | { S \$21 L \$35 |
| CAESAR SALAD Kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan \$25 | |
| QUINOA SALAD ⑤ Beetroot, feta cheese, almonds, pomegranate, avocado, mixed seeds \$27 | |
| BURRATA TARTINE ⑤ Tomato confit, arugula pesto, pomegranate \$25 | |
| KATAIFI CHICKEN Crispy shredded filo-crust chicken escalope, served w/ fresh mint & greek yogurt tzatziki, French fries \$30 | |
| PAN-SEARED SALMON Steamed vegetables & fresh herb cream \$28 | |
| DUCK CONFIT SALAD Foie gras, mesclun, chesnut, baby potatoes, croûtons \$25 | |
| ARRABBIATA PASTA ⑤ Mafaldine pasta tossed in a bold spicy tomato sauce, garlic & chilli, finished with arugula pesto \$17 | |
| 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 | |
| CLUB SANDWICH Smoked salmon, avocado, lovage sauce, herb yogurt, Roma tomato, sliced eggs, Comté cheese, w/ French fries \$24 | |
| HAM & CHEESE CROISSANT Buttery croissant, truffle bechamel, 30mths comté cheese, cooked ham, baby spinach \$17 | |
| TRUFFLE PASTA ⑤ Mushrooms, aged Parmesan \$30 | |
| HOMEMADE FRIES ⑤ Truffle mayonnaise \$14 | |
| KIDS MENU Main & dessert \$19 | |

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| TARTES FLAMBÉES <i>French-style thin crust pizza (Allow us 20mins cooking time)</i> | |
| CORN #6 Crispy Bayonne ham, grated cheese \$28 | CANARD #2 Duck confit, red cabbage pickles, green peppercorn sauce, arugula \$32 |
| TOMATO #3 Tomato confit, burrata cream, arugula pesto & salad \$32 | |

COLD CUTS & CHEESES

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| SAUCISSON Traditional French cured sausage \$15 | |
| COPPA Cured pork collar, thinly sliced \$18 | |
| COEUR DE JAMBON Lean & tender heart of ham, thinly sliced \$20 | |
| CHEESE PLATTER ⑤ Selection of matured French cheese | { for 3 \$27 " 5 \$39 " 7 \$49 |
| MIXED PLATTER Matured cheeses & cured cold cuts \$27 | |
| CURED COLD CUTS PLATTER Selection of artisanal cured charcuterie \$40 | |

SWEETS & BAKERY

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| CHOCOLATE MOUSSE Salty chocolate strudel \$14 | |
| AÇAÍ BOWL Caramelized nuts, coconut flakes, fresh fruits, granola \$19 | |
| FRENCH TOAST BRIOCHE Caramel miso, vanilla ice cream scoop \$16 | |
| FONDANT Caramel miso, vanilla ice cream scoop \$12 | |
| PEANUT BUTTER TARTINE Sourdough bread, fresh banana, chia seeds \$14 | |
| CROISSANT 100% French butter \$4.5 | PAIN AU CHOCOLAT 100% French butter \$4.5 |
| BAKERY ASSORTMENT FOR SHARING 2 croissants, 2 pains au chocolat, sourdough bread, baguette, butter & jam \$24 | |
| SPECIALS CROISSANTS To choose: lemon or raspberry or chestnut \$6.5 | |
| HOMEMADE GRANOLA Fresh & freeze-dried fruits, mixed nuts, milk, crunchy chocolate - choice of milk or yogurt \$18 | |
| PASTRY OF THE DAY Ask our team or have a look at today's selection in the counter \$8 | |
| SOFT ICE CREAM Please check our sweet counter to select your topping \$5 | |

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