

DINNER



from 5.30pm

TO SHARE

CHEESE & COLD CUT

BURRATA DI BUFFALA (V)			
Rich Italian burrata, citrus honey, Kampot pepper, grilled baguette		\$29	
CHEESE PLATTER (V)			
Selection of matured French Cheese	} for 3	\$27	
		" 5	\$39
		" 7	\$49
“LA GRANDE” PLATTER			
(1m long) selection of French Cheese & artisanal charcuterie fruits, nuts, beetroot hummus, herb tahini, kalamata olive, breads		\$48	
CURED COLD CUTS			
Platter selection of artisanal cured charcuterie		\$40	
COPPA			
Cured pork collar, thinly sliced		\$18	
MIXED PLATTER			
Matured cheeses & cold cuts		\$27	
COUNTRY STYLE PORK & HAZELNUTS TERRINE			
Served w/ condiments & toasted bread		\$16	

BITES

BEETROOT HUMMUS (V)		
Creamy beetroot dip, pomegranate, maison granola, pita bread		\$15
CRAB CROQUETTE		
Crispy bites w/ tomato, horseradish, chili crab mayo	} for 3.....	\$15
		" 5.....
SMOKED SALMON TARAMA		
Creamy whipped salmon roe dip, pita bread		\$18
MIXED GREEN SALAD (V)		
.....		\$8

TWISTED CLASSICS

MANTOU PORK CONFIT		
Soft steamed mantou buns with pork confit, old style mustard sauce		\$12
MINI MARCEL		
Toasted soft bread truffled béchamel, Parisian cooked ham, aged Comté cheese.....		\$14
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

STARTERS

ESCARGOTS		
Oven-baked snails w/ parsley butter, espelette & curry leaf crumbpepper, grilled baguette		\$20
TUNA TARTAR		
Avocado & lovage cream, enoki tempura		\$22
VICHYSOISE SOUP		
A classic silky French soup of leek and potato, homemade sabory granola and crispy ham		\$16

MAINS

ARRABBIATA PASTA MAFALDINE (V)		
Pasta tossed in a bold spicy tomato sauce, garlic & chilli, aragula pesto		\$17
PAN-SEARED SALMON		
Steamed vegetables & fresh herb cream		\$28
BOUILLABAISSSE		
Rockfish soup served with Dorade, scallops, shrimps and potaotes, crouton, saffron & garlic mayonnaise		\$36
DUCK CONFIT SALAD		
Foie gras, mesclun, chesnut, baby potatoes, croûtons.....		\$25
TRUFFLE PASTA (V)		
Mushrooms, aged Parmesan		\$30
BEEF CHEEKS		
Slow-cooked in a rich red wine sauce, carrot purée, orange blossom water & lime leave		\$34
RAVIOLES DE ROYANS (V)		
French dumpling pasta topped w/ Tête de Moine cheese	} S	\$27
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COQUILLETES		
Slow cooked beef miranton, espuma parmesan & espelette pepper		\$29
LAMB CHOP		
Pearl couscous binded with a lemon curry cream, carrot purée		\$38
DUCK CONFIT LEG		
Gnocchi, arugula pesto, pickled red cabbage & vinegar duck jus		\$26
HANGER STEAK		
MB4+ grain-fed beef, maître d'hôtel butter, French fries - 160g		\$34
GRILLED RIBEYE STEAK GRAIN-FED 150 DAYS		
w/ smoked Kampot pepper butter, French fries & green leave - 300g		\$69

DESSERTS

CHOCOLATE MOUSSE		
Salty chocolate strudel		\$14
VANILLA CRÈME		
w/ coffee caramel		\$10
PROFITEROLES		
Choux vanilla ice cream hot chocolate sauce, almond Polignac		\$12
PASTRY OF THE DAY		
Ask our friendly team or have a look at today's selection in the counter		\$8
RED BERRIES SOUP		
Served w/ a French madeleine biscuit		\$16
FONDANT		
Caramel miso, vanilla ice cream scoop		\$12
ICED TIRAMISU		
Chestnut, chocolate		\$16
SOFT ICE CREAM		
Please check our sweet counter to select your topping		\$5