

AFTERNOON BREAK

4pm / 6pm

TO SHARE & MAINS

MINI MARCEL

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

BEETROOT HUMMUS [ⓧ]

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

CRAB CROQUETTES

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

QUINOA SALAD [ⓧ]

Beetroot, feta cheese, pomegranate, avocado, mixed seeds \$21

CLUB STREET SALAD

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

CAESAR SALAD

Kale, grilled chicken, organic Bayonne ham, poached eggs, croûtons, aged Parmesan \$25

BURRATA DI BUFFALA [ⓧ]

Citrus honey, Kampot pepper, lemon zest, grilled baguette \$29

RAVIOLES DE ROYANS [ⓧ]

French dumpling pasta filled { S \$21
w/ Tête de Moine cheese, chive oil { L \$35

FRENCH BURGER

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

HOMEMADE FRIES [ⓧ]

Truffle mayonnaise \$14

MIXED GREEN SALAD [ⓧ] ... \$8

TARTES FLAMBÉES *French-style thin crust pizza (Allow us 20mins cooking time)*

PEAR #1 [ⓧ]

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

TRUFFLE #4 [ⓧ]

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

PORK #5

Mustard cream, pork belly, 30mths Comté cheese, red onions pickles, aragula \$32

COLD CUTS & CHEESES

Artisanal - daily arrivals from our French cheesemaker Maison Beillevoire.

CHEESE PLATTER [ⓧ]

Selection of matured French Cheese 3 \$27 / 5 \$39 / 7 \$49

COLD CUTS PLATTER

Selection of artisanal cured charcuterie \$40

COEUR DE JAMBON

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

COPPA

Cured pork collar, thinly sliced \$18

SAUCISSON

Traditional French cured sausage \$15

LONZO

Cured pork loin, thinly sliced \$17

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



DESSERTS

CRÈME BRÛLÉE

Vanilla custard w/ caramelized sugar on top \$12

CHOCOLATE ESPUMA

Airy chocolate mousse, vanilla ice cream, homemade whipped cream, cacao nib tuile \$15

POIRE BELLE HÉLÈNE

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

FRUITS ROUGES MELBA

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

MERCI MARCEL

FRENCH Restaurant