DINNER

6pm until late evening

TO SHARE

FRENCH TWIST TZATZIKI Ⓥ
Greek yogurt w/ fresh herbs & tahini, pink peppercorn, sourdough bread *$12*

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

MUSHROOM CROQUETTES Ⓥ
Comté cheese, truffle mayonnaise { for 3 ..... *$12* / " 5 ..... *$20*

BEETROOT HUMMUS Ⓥ
Creamy beetroot dip, pomegranate, maison granola & pita bread *$15*

HOMEMADE FRIES Ⓥ
Aged Parmesan cheese *$14*

MINI MARCEL
Toasted soft bread, truffled béchamel, Parisian cooked ham, aged Comté cheese *$14*

MINI MARCEL #2
Toasted soft bread, shrimp paste, avocado, lovage sauce & spicy mayonnaise *$18*

RAVIOLES DE ROYANS Ⓥ
French dumpling pasta topped w/ Tête de Moine cheese { S ..... *$21* / L *$35*

BEETROOT TARTAR Ⓥ
String potatoes, pink peppercorn & sesame oil dressing *$14*

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

BURRATA DI BUFFALA Ⓥ
Rich Italian burrata, citrus honey, Kampot pepper & grilled baguette *$29*

COLD CUTS & CHEESES

Artisanal - daily arrivals from our French cheesemaker Maison Beillevaire.

CHEESE PLATTER Ⓥ
Selection of matured French Cheese 3 ..... *$27* / 5 ..... *$39* / 7 ..... *$49*

COLD CUTS PLATTER
Selection of artisanal cured charcuterie *$40*

COPPA
Cured pork collar, thinly sliced *$18*

SAUCISSON
Traditional French cured sausage *$15*

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*

MANTOU PORK CONFIT BAO (2PCS)
Soft steamed mantou buns w/ pork confit, old style mustard sauce *$12*

SMOKED SALMON TARAMA
Creamy whipped salmon roe dip, pita bread *$18*

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*

MAINS

CEVENNES ONIONS SOUP
Pan-seared foie gras & truffle Chantilly *$24*

GNOCCHI VERDE Ⓥ
Soft gnocchi w/ leek purée, feta cheese, asparagus, chive oil *$25*

PAN-SEARED SALMON
Steamed vegetables & fresh herb cream *$28*

PORCINI RAVIOLES Ⓥ
French dumpling pasta filled w/ cheese & porcini mushrooms, savory granola *$27*

ROASTED CHICKEN BREAST
Tarragon tagliatelle pasta, tomato & raspberry vinegar sauce *$29*

FRENCH BURGER
Matured beef patty, onion confit, melted cheese, French fries *$30*

PRAWN RISOTTO
Creamy coconut risotto, pan-roasted prawn, Madras curry sauce *$32*

PORK BELLY CONFIT *(Rillons de Touraine)*
Curly salad, poached egg, whole-grain mustard sauce *$27*

HANGER STEAK (200G)
MB4+ grain-fed beef, maître d'hôtel butter, French fries *$42*

GRILLED RIBEYE STEAK GRAIN-FED 150 DAYS
w/ smoked Kampot pepper butter & French fries { 300g ..... *$69* / 600g *$120*

MIXED GREEN SALAD Ⓥ *$8*

DESSERTS

COCONUT SPOOM
Light coconut mousse, caramelized flakes & rice puffs, mini churros *$14*

CHOCOLATE ESPUMA
Airy chocolate mousse, vanilla ice cream, cacao nib tuile *$15*

RUM BABA
Sponge cake, passion fruit glaze, Chantilly cream, Double-Cask Plantation Rum *(extra rum shot available)* *$16*

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*

CRÈME BRÛLÉE
Vanilla custard w/ caramelized sugar on top *$12*

MERCI MARCEL
FRENCH *Restaurant*

Cash Free Zone *All prices are subject to 10% service charge and 9% GST* Ⓥ *Vegetarian*