

3 - Course Set Menu

\$68

APPETIZER

BISQUE DE HOMARD EN FEUILLETÉ
Lobster Bisque with Puff Pastry

SALADE MESCLUN AU MAGRET DE CANARD
Smoked Duck Breast, Mesclun Salad and Homemade Vinaigrette

FOIE GRAS POÊLÉ, SALADE MESCLUN, VINAIGRETTE À LA MANGUE
Sautéed Foie Gras, Mesclun Salad and Mango Dressing

SALADE DE BETTERAVES À L'AVOCAT ET AU FETA
Beetroot with Avocado and Feta Cheese Salad

MAIN

RISOTTO VÉGÉTARIEN ET ÉCUME DE PARMESAN
Vegetarian Risotto with Parmesan Foam

FILETS DE BAR EN PAPILOTE
Baked Seabass Fillet with Mixed Vegetables in Parchment Paper

LONGE D'AGNEAU RÔTIE, LÉGUMES DE SAISON, PURÉE DE TARO
Roasted Lamb Loin, Seasonal Vegetables and Mashed Taro

BOEUF EN CROUTE, ASPERGES ENROBÉES DE BACON, SAUCE AUX MORILLES
Baked Beef Fillet Wrapped in Puff Pastry served with Bacon Wrapped Asparagus and Morel Cream Sauce

DESSERT

BABA AU RHUM
Yeast Cake Soaked with Sugar Syrup and Rum

POIRE BELLE HELENE
Poached Pear Served with Vanilla Ice Cream and Chocolate Sauce

PAVLOVA À L'ANGELUS
Homemade Pavlova with Raspberry Sorbet and Mixed Berries Brandy

MARQUISE AU CHOCOLAT
Rich, Dark Frozen Chocolate Mousse

All prices are subject to 7% GST and 10% Service Charge.m

Lunch Set Menu

\$32

2 Course Meal

\$38

3 Course Meal



APPETIZER

Homemade Chicken Liver and Pork Pate "Grandmere Style", Mesclun Salad, Toasts

Traditional French Onion Soup with Cheese and Croutons

Trio of Tomato Salad with Feta Cheese and Black Olives

MAIN

Herb-Marinated Ribeye Topside, Crispy Tornado Potato and Truffle Sauce

Pan-Seared Salmon with Seasonal Vegetables and Lemongrass Cream Sauce

Garlic Prawn-Pesto Pasta

DESSERT

L'Angelus Crème Brulée

A Scoop of Lime Sorbet

ADDITIONAL

Coffee / Tea \$4



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