

3-COURSE LUNCH SET MENU FROM \$38 ++

2-COURSE LUNCH SET MENU FROM \$30 ++

ENTRÉES

Choice of one

HUÎTRES DE HYOGO

*Hyogo Oysters 3pcs
Mignonette , Lemon*

SAUMON SÉCHÉ “ MAISON”

*Home Cured Norwegian Salmon
Cucumber Gazpacho , Pickled Daikon , Freshly Grated Horseradish , Ikura*

ŒUF COCOTTE

Cocotte Baked Egg, Cauliflower Cous Cous , Smoked Eel , Onion Foam

SOUPE DU JOUR

Soup of the day

OS À MOELLE (+\$5)

Baked Bone Marrow, Toast , Ceps Mushroom & Ham Sauce

FOIE GRAS TERRINE (+\$5)

Terrine of French Duck Liver , Sour Dough , Onion Chutney

PLATS

Choice of one

STEAK FRITES

*Classic Steak & Fries of Australian Angus Tenderloin
Confit Cherry Tomato , Red Wine Reduction
Choice of Potato Puree or Fries*

SUPRÊME DE POULET JAUNE FRANÇAIS (+\$5)

*Pan Roasted Slow Cooked Corn-Fed French Yellow Chicken Breast
Potato Puree , Leek Fondue , Foie Gras Sauce*

FILET DE VIVANEAU À LA DUGLÉRÉ

*Pan Seared Red Snapper “Dugléré Style”
Green Zucchini , Ratte Potatoes , “Pizzutello” Tomato White Wine Cream Sauce*

RISONI AU POULPE

*Grilled Spanish Octopus
Squid Ink Risoni , Pickled Cucumber , Chorizo , Confit Cherry Tomato*

JOUE DE PORC PROVENÇALE

*Braised Iberico Pork Cheek “Provençal Style”
Parmesan Polenta , Spanish Green Olives , Arugula Pesto*



+\$9.90

Pair a glass of

wine.

Rosé, white or

Red.

Dessert

Choice of one

MOUSSE AU CITRON

*Lemon Mousse
Meringue , Chocolate Shortbread , Salted Caramel Sauce*

CHEESECAKE AU CAFÉ (+\$3)

*Coffee Cheesecake
Cocoa Crumble , Baileys Cream*

SELECTION DE FROMAGES

*Origin : France
Choice of 2 Cheeses , Chutney , Crispbread*

COFFEE

Choice of Coffee: Black , Espresso , Macchiato , Cappuccino , Latte , Flat White

NOT AVAILABLE ON SPECIAL OCCASSIONS AND PUBLIC HOLIDAY

PRICE ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES