



**3-COURSE FROM
LUNCH SET \$38⁺⁺**

**2-COURSE FROM
LUNCH SET \$30⁺⁺**



\$9.90⁺⁺

*Pair a glass of wine
Rosé /White/Red*

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

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

CONFIT DE JOUE DE PORC IBÉRIQUE

Confit Iberico Pork Jowl
Sauce Persillade , Baby Romaine , Pickled
Shimeiji

SUPRÊME DE POULET JAUNE FRANÇAIS (+\$5)

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

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

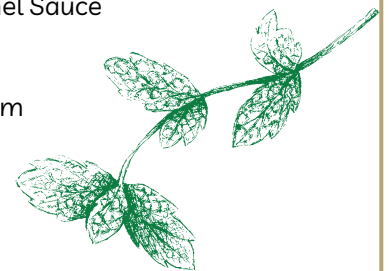
SELECTION DE FROMAGES

Origin : France

Selection of 2 Cheeses: Chutney , Crispbread

COFFEE

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



NOT AVAILABLE ON SPECIAL OCCASIONS AND PUBLIC HOLIDAYS
PRICE ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES