

3-COURSE FROM 2-COURSE FROM
LUNCH SET \$39.90⁺⁺ LUNCH SET \$31.90⁺⁺



\$9.90⁺⁺

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

ENTRÉES

CHOICE OF ONE

HÛÎTRES DE HYOGO

Hyogo Oysters 3pcs Mignonette, Lemon

SAUMON SÉCHÉ "MAISON"

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

CARPACCIO DE BOEUF

Angus Beef Carpaccio, Arugula Purée,
Slice Onion, Capers, Lemon Dressing,
Parmigiano Reggiano

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

CARANGUE À LA MEDITERRANÉENNE

Grill Leather Jacket Fish Filet,
Sun-dried Tomato Dressing, Basil Pesto,
Kalamanta Green Olive, Zucchini

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

PAPPARDELLE AL RAGÙ (+\$5)

Red Wine Slow Cooked Wagyu Short Ribs Beef,
Pappardelle Pasta, Confit Cherry Tomato,
Parmigiano Reggiano

DESSERT

CHOICE OF ONE

MOUSSE AU CITRON

Lemon Mousse Meringue , Chocolate Shortbread , Salted Caramel Sauce

DÉLICE DES ANTILLES

Caramelized Banana, Malibu Sabayon,
Coconut Meringue, Gula Melaka Syrup

SELECTION DE FROMAGES

Origin : France

Choice of 2 Cheeses , Chutney , Crispbread

COFFEE

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

