



**3-COURSE SET MENU** FROM **\$82<sup>++</sup>**

**2-COURSE SET MENU** FROM **\$62<sup>++</sup>**

**ENTRÉES**  
CHOICE OF ONE

**NOIX DE ST JACQUES GRILLÉES,  
SAUCE VIERGE**  
*Grilled Hokkaido Scallops,  
Tomato Concassé, Squid Ink Tuile*

**FOIE GRAS POÊLÉ**  
*Pan-Seared Foie Gras,  
Pickled seasonal Plums,  
Hawthorn Purée, Bak Kwa Sauce*

**HUITRES VICHYSOISE**  
*Hyogo Oysters, Leek & Potato  
Emulsion, Cucumber Granite,  
Pickled Daikon, Rice Crisp*

**PLATS**  
CHOICE OF ONE

**RISOTTO DE HOMARD**  
*Butter Roasted Canadian Lobster,  
Homemade Lobster Stock  
Infused Carnaroli Risotto,  
Sea Urchin Foam*

**LA LÉGINE**  
*Miso glazed Patagonian Toothfish,  
Seasonal Beetroot,  
Uni Butter sauce*

**CONFIT DE CANARD**  
*Homemade Confit French  
Duck Leg, Duck Gizzard,  
Canellini Beans Casserole, Lardon*

**BAVETTE DE WAGYU  
A L'ÉCHALOTE (+\$6)**  
*Grilled Wagyu Flank Steak,  
Shallots Red Wine Reduction,  
Truffle Mash Potato  
Mushroom Duxelles*

**DESSERT**  
CHOICE OF ONE

**TARTE AU CHOCOLAT**  
*Slow Baked Valrhona 70% Chocolate, Peanut Mousse*

**CRÈME BRÛLÉE AU GRAND MARNIER**  
*Grand Marnier Infused Crème Brûlée,  
Shortbread, Orange Gel*

**FROMAGES DE FRANCE**  
*3 Assorted Raw Milk French Cheese Plate with  
Chutney and Crispbread*