



# Menu de Midi

\$34++

2-COURSE  
SET LUNCH\*

\$40++

3-COURSE  
SET LUNCH

To order, please call +65 6733 7763 or WhatsApp +65 8940 3882

ORDERS TO BE MADE AT LEAST 20 MINS BEFORE YOUR PREFERRED COLLECTION TIME.

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## ENTRÉES

French onion soup with Emmental cheese + \$5

Seasonal mushrooms & truffle cream soup | V

Salmon rillettes on toasted brioche, herbs cream,  
citrus dressing

Soft boiled egg, bacon cream, shaved Comte cheese & croutons

Pan seared foie gras, figs assortment and ginger bread + \$8

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## PLAT PRINCIPAUX

Ravioles de Royan with beetroot

Classic hand cut steak tartare, French fries & salad

Mediterranean Seabass fillet, bouillabaisse sauce,  
potato & confit fennel

Duck leg confit with garlic sautéed potato & salad + \$10

Char-grilled Black Angus grain-fed ribeye, fries & salad + \$15  
*Choice of: red wine sauce or béarnaise*

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## DESSERTS

Cheese of the day

Vanuatu vanilla crème brûlée

72% Venezuelan Chocolate mousse

Classic "Bourdalou" pear tart, vanilla ice cream

Chocolate & salt flakes cake, coffee ice cream

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## COFFEE | TEA

\* NOT AVAILABLE ON SATURDAYS, SUNDAYS & PUBLIC HOLIDAYS

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES & 10% SERVICE CHARGES