

Menu de Midi

\$42++ 2-course "Express" Set lunch

Not available on Saturdays, Sundays & Public Holidays

\$48++ 3-course set lunch menu

ENTRÉE

Traditional French onion soup, gratinated Emmental cheese (NF)

Soupe au Pistou: Comté & basil Pistou in a tomato broth,
green beans & tomatoes (VG/NF/GF)

Salade de Menton: confit tuna, fennel, orange,
artichoke & pine-nuts salad (GF)

Maroilles cheese shortcrust pastry tart served with side salad (VG/NF)

French mussels Provençale in a saffron tomato sauce (NF/GF/DF) **add \$6**

Pan fried foie gras, white peach jus,
gingerbread puff pastry & almond (1 pc) **add \$10**

PLAT PRINCIPAL

Potato gnocchi with chanterelle mushrooms, green peas,
baby lettuce, onions in a Mornay sauce (VG/NF)

Provence's seafood aioli Bourride stew of catch of the day,
tiger prawn, shellfish & potatoes (NF/GF)

Grilled Iberico pork collar, ratatouille & Bergeron apricot sauce (NF GF)

Roasted red snapper, tomato & fennel stew, potatoes, scallop velouté **add \$10**

Crispy French duck leg confit with cherry jus, potato duchess
roasted carrot & fennel (NF GF) **add \$10**

Char-grilled Wagyu ribeye (MB 5), French fries & salad
choice of red wine or Béarnaise sauce (NF/GF) **add \$15**

DESSERT

Cheese of the day

Vanuatu vanilla crème brulée (VG/NF/GF)

Baked Morello cherry Clafoutis with almond dragée & vanilla Chantilly (VG)

Apricot & almond frangipane tart with whipped crème fraîche (VG)

Madong 70% dark chocolate mousse (VG/NF/GF)

Coffee | Tea

All prices are subject to prevailing government taxes & 10% service charges