



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.

ENTRÉES

- White onion soup, croutons, Emmental cheese + \$5
- Butternut pumpkin soup | V
- Roseval potato salad, hazelnuts, crème fraiche, herbs (V)
- Cod brandade, brioche, potatoes, egg
- Pan seared foie gras, dragées, apples, poultry jus +\$8
- Clams Marinière, leeks, white wine, tomatoes

PLAT PRINCIPAUX

- Risotto of leeks, baby carrots & tomatoes | V
- Snapper en papillote, fennel, lemon, potatoes
- Coq au vin, mash potatoes, lardons & mushrooms
- Chargrilled Iberico Pork Secreto, apples & cabbage, poultry jus
- Duck leg confit, mash potatoes, herbs salad, poultry jus + \$10
- Char-grilled Black Angus grain-fed ribeye, fries & salad + \$15
Choice of: red wine sauce or béarnaise

DESSERTS

- Cheese of the day
- Vanuatu vanilla crème brûlée
- 72% Venezuelan chocolate mousse
- Freshly baked madeleines, chocolate ice cream

COFFEE | TEA

* NOT AVAILABLE ON SATURDAYS, SUNDAYS & PUBLIC HOLIDAYS

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