



Menu de Midi

\$40++ 2-COURSE SET LUNCH* | \$45++ 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

Traditional French onion soup

Chilled leek & potato soup | V

Salad of Cantal cheese, tomato & sucrine lettuce | V

Clams Marinière: leeks, white wine, tomatoes +\$5

Homemade pork pâté, gherkins & salad

Pan seared foie gras, strawberries compote, dragées, aged balsamic +\$8

PLAT PRINCIPAUX

Vegetarian pasta, roasted vegetables, lemon butter sauce | V

Snapper “en papillote”, fennel, tomatoes, potatoes

Seafood fricassee with cream & baby carrots, pilaf rice +\$8

Grilled Hokkaido pork loin, broccolins, sweetcorn, ham jus

Duck leg confit, watercress, mashed potatoes, poultry jus +\$10

Char-grilled Black Angus grain-fed ribeye & fries +\$15

Choice of red wine sauce or béarnaise

DESSERTS

Cheese of the day

Vanuatu vanilla crème brûlée

Pineapple & lime tart, Joconde

Cherry Clafoutis, raspberry sauce

Venezuela 72% dark chocolate mousse

COFFEE | TEA

* NOT AVAILABLE ON SATURDAYS, SUNDAYS & PUBLIC HOLIDAYS

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