



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 | *NF*

Roasted chestnut soup with cream & chives | *VG GF*

Walnut, apple & camembert crouton salad | *VG*

Homemade pork & black truffle pâté, gherkins & salad | *GF*

Bouchot mussel marinière in white wine, garlic, parsley | *NF GF* **+\$5**

Pan seared foie gras, caramelised apple, puff pastry, aged balsamic (1 pc) | *NF* **+\$10**

PLAT PRINCIPAUX

Sautéed winter vegetables & gnocchi, sage & emmental sauce | *VG NF*

Atlantic salmon "en papillote", savoy cabbage, tomato, fennel | *NF GF*

Grilled Iberico pork, french fries, salad, black pepper sauce | *NF GF*

Seafood stew: selection of seafood in blanquette sauce, pilaf rice | *NF GF* **+\$8**

Duck leg confit, lentil du puy, broccolinis | *NF GF* **+\$10**

Char-grilled Black Angus ribeye, fries & salad | *NF GF* **+\$15**
Choice of Béarnaise or red wine sauce

DESSERTS

Cheese of the day

Vanuatu vanilla crème brûlée | *NF GF*

Passion fruit & mango crêpe cake

Fromage blanc flan tart, figs compote

Ghana's Komuntu 80% dark chocolate mousse | *NF GF*

COFFEE | TEA

VG | Vegetarian • *GF* | Gluten-free • *NF* | Nuts-free • *DF* | Dairy-free

* NOT AVAILABLE ON SATURDAYS, SUNDAYS & PUBLIC HOLIDAYS

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