



# Menu de Midi

\$40++

2-COURSE  
SET LUNCH\*

\$45++

3-COURSE  
SET LUNCH

## ENTRÉES

Traditional French onion soup | *NF*

White Asparagus Soup, extra virgin olive oil, chives | *VG GF NF*

Brie de meaux crouton, macerated rhubarb, olives, haricort vert salad | *VG NF*

Pork & black truffle pâté, caramelized onion marmalade, gherkins & salad | *NF*

Clam marinière in white wine, garlic & parsley | *NF GF*

+\$6

Pan seared foie gras, almond dragee, griottine cherry sauce, puff pastry | *NF*

+\$10

## PLAT PRINCIPAUX

Sautéed spring vegetables & gnocchi, sweet onion veloute | *VG NF*

Butter poached halibut, artichoke barigoule, garlic parsley aioli | *NF GF*

Char-grilled grain-fed pork loin, mashed potato, heart of romaine,  
apricot mustard sauce | *NF GF*

Seafood fricassée, selection of seafood with white wine sauce & pilaf rice | *NF GF* +\$10

Duck leg confit, mashed potato, haricort vert, red wine sauce | *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*

Raspberry crumble with vanilla ice-cream

Carrot walnut cake with French cream cheese

Ghana's Komuntu 80% dark chocolate mousse | *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