



# Menu de Midi

\$40++

2-COURSE  
SET LUNCH\*

\$45++

3-COURSE  
SET LUNCH

## ENTRÉES

Traditional French onion soup | *NF*

Vichyssoise (cold leek & potato soup with chives & extra virgin olive oil) | *VG GF NF*

Camembert crouton salad, macerated peach, walnut, salad, organic honey | *VG*

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

Tiger prawn meuniere, white wine, garlic, butter | *NF GF*

+\$6

Pan fried foie gras, fig jus, almond dragées, puff pastry (1 pc)

+\$10

## PLAT PRINCIPAUX

Summer vegetables stew with gnocchi, Soubise sauce & lemon oil | *VG NF*

Poached Grouper, sauce Vierge, ravioles de Royan

Grilled Pork Loin, Provençal vegetables & persillade sauce | *NF GF*

Seafood stew, selection of seafood with white wine sauce & pilaf rice | *NF GF*

+\$10

Duck leg confit, Sarladaise potato, watercress, blackberry 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*

Wild blueberry gateau, white chocolate whipped ganache

Vanilla parfait, sable, Port wine & berries coulis, cantaloupe melon

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 10% SERVICE CHARGES & PREVAILING GOVERNMENT TAXES