



Menu de Midi

\$42++

2-COURSE
SET LUNCH*

\$48++

3-COURSE
SET LUNCH

ENTRÉES

Traditional French onion soup | *NF*

Cèpes mushroom soup: truffle oil, chives | *VG NF*

Salad of celeriac, pear, baby romaine, walnut, French plum & Fourme d'Ambert blue cheese | *GF*

Pork & black truffle pâté, caramelised onions marmalade, gherkins & salad | *NF GF*

Bouchot mussels marinière: white wine, garlic kelp butter, leek | *NF GF* **+\$6**

Pan fried foie gras, spice apple jus, puff pastry, walnuts (1 pc) **+\$10**

PLAT PRINCIPAUX

Autumn vegetables & potato gnocchis, pumpkin sauce & crispy sage | *VG NF*

Bourride: Provencal stew of chef's seafood selection with aioli & pilaf rice | *NF GF*

Grilled pork loin, balsamic Brussel sprouts, carrots, bacon, potato with mustard sauce | *NF GF*

Red mullet en papillote with leeks, cherry tomatoes, potatoes, garlic butter, olives & white wine | *NF GF* **+\$10**

Duck leg confit, potato fondant, kale, cauliflower & red wine sauce | *NF GF* **+\$10**

Chargrilled black Angus ribeye, fries & salad | *NF GF* **+\$15**
Choice of red wine sauce or béarnaise

DESSERTS

Cheese of the day

Vanuatu vanilla crème brûlée | *NF GF*

Wild blackberry clafoutis with whipped crème fraîche

Apple crumble of cinnamon apple compote, almond crumble, vanilla chantilly

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