



Menu de Midi

\$42++

2-COURSE
SET LUNCH*

\$48++

3-COURSE
SET LUNCH

ENTRÉES

Traditional French onion soup | *NF*

Butternut pumpkin soup, pumpkin seed, kelp, extra virgin olive oil | *VG NF*

Salad of celeriac, pear, gruyère cheese crouton, beetroot, walnut & baby romaine, sherry vinaigrette

Pork & black truffle pâté, whole grain mustard, gherkins & salad | *NF*

Steamed bouchot mussel with French vadouvan curry velouté | *NF GF* **+\$6**

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

PLAT PRINCIPAUX

Casserole of assorted mushroom & potato gnocchi in cep mushroom sauce, truffle oil | *VG NF*

Stew of chef's selection of seafood in vichyssoise velouté, pilaf rice & lemon | *NF GF*

Roasted pork ribeye cap, chestnut, mushroom & Brussel sprouts, fig jus | *NF GF*

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

Duck leg confit, red wine braised cabbage, roasted potato, whole grain mustard 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*

Caramel walnut tart served with caramel crème fraîche

French plum & 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