

Menu de Midi

\$42++ 2-course "Express" Set lunch

Not available on Saturdays, Sundays & Public Holidays

\$48++ 3-course set lunch menu

ENTRÉE

Traditional French onion soup *(NF)*

Roasted chestnut soup, extra virgin olive oil, kelp *(VG GF)*

Beetroot, potato & mixed greens salad, black truffle vinaigrette *(VG NF GF)*

Pork pâté served with salad, herb mustard, cornichons *(GF NF)*

Fried frog leg, garlic parsley butter, lemon wedge *(NF)* **add \$6**

Pan seared foie gras, pumpkin velouté, chestnut,
puff pastry, almond dragées **add \$10**

PLAT PRINCIPAL

Pumpkin, mushrooms & potato gnocchi gratin, chestnut velouté,
Emmental cheese *(VG)*

"Bouillnade" stew of kitchen's fish & seafood selection
with potato, saffron & aioli *(NF GF)*

Grilled pork loin, braised lentil du puy, mirepoix, lyonnaise sauce *(NF GF)*

Pan roasted trout fillet, broccolini, duck fat potato,
Choron sauce *(NF GF)* **add \$10**

Duck leg confit, Brussel sprout, potato puree,
red wine sauce *(NF GF)* **add \$10**

Char-grilled Black Angus ribeye, fries & watercress,
choice of Béarnaise or red wine sauce *(NF GF)* **add \$15**

DESSERT

Cheese of the day

Vanuatu vanilla crème brûlée *(NF GF)*

Flourless Clementine cake, vanilla Chantilly *(NF GF)*

Pear clafoutis, whipped crème fraîche & almond

Madong 70% dark chocolate mousse *(NF GF)*

Coffee | Tea

All prices are subject to prevailing government taxes & 10% service charges