

# 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, gratinated Emmental cheese *(NF)*

White asparagus soup, kelp, extra virgin olive oil & chives *(VG NF GF)*

Camembert crouton salad, macerated rhubarb,  
organic honey, almond & mixed salad *(VG)*

Pork paté, strawberry Champagne mustard, gherkins & salad *(NF)*

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

Pan seared foie gras, strawberry jus, almond dragée & puff pastry **add \$10**

## PLAT PRINCIPAL

Potato gnocchi, spring vegetables & white asparagus velouté *(VG NF)*

Slow baked halibut with artichoke Barigoule *(NF.GF)*

Grilled pork loin, asparagus, mashed potatoes & sauce Diane *(NF GF)*

Stew of seafood selection

with sauce Américaine & pilaf rice *(NF GF)* **add \$10**

Duck leg confit, green peas,

lettuce & bacon with red wine sauce **add \$10** *(NF GF)*

Char-grilled black Angus ribeye, fries & salad,  
choices of red wine sauce or Béarnaise *(NF GF)* **add \$15**

## DESSERT

Cheese of the day *(VG)*

Vanuatu vanilla crème brûlée *(NF GF)*

French apricot crumble with vanilla Chantilly *(VG)*

Rhubarb & strawberry tart, whipped crème fraîche *(VG.NF)*

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

Coffee | Tea

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