

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)*

Comte, tomato & basil Pistou soup, green beans, cherry tomato *(NF/GF)*

Cantaloupe melon with Bayonne ham, olive oil & Celtic salt *(GF/DF)*

Summer quiche of vegetable & Comté, savoury custard & salad *(NF)*:

French mussel cooked in a saffron tomato sauce *(NF/GF/DF)* **add \$10**

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

PLAT PRINCIPAL

Potato gnocchi with summer vegetables,
tomato velouté & Coulommiers cheese *(V/NF)*

Bourride of Chef's seafood selection & potato in an aioli stew *(NF/GF)*

Grilled-pork tenderloin, ratatouille & red wine sauce *(NF/GF)*

Pan roasted grouper, saffron potato & Vierge sauce *(NF/GF)* **add \$10**

Duck Leg Confit, corns, beans & sweet red peppers "succotash",
tomato caper jus *(NF/GF)* **add \$10**

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 *(VG/NF/GF)*

Rock melon cheese cake, raspberry compote & whipped crème fraîche

Cherry Clafoutis, vanilla Chantilly & crushed almond dragées

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

Coffee | Tea

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