

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)

Roasted organic chestnut soup, chives & extra virgin olive oil (VG/GF)

Brie de Meaux croutons salad with red apple, watercress,
walnut, acacia honey & house vinaigrette (VG)

Pork paté & black truffle, caramelized onion marmalade, cornichons (NF/GF)

Moules Marinière: French mussels steamed in white wine & garlic (NF/GF)

Pan fried foie gras, apples, Balsamic veal jus, puff pastry (1 pc) **add \$10**

PLAT PRINCIPAL

Potato gnocchi with winter black truffle cream sauce,
mushrooms & Comté cheese (VG/NF)

Grilled Iberico pork loin with chestnut, mushroom, smoked bacon,
mash potato & red wine sauce (NF/GF)

Salmon papillote: Baked sashimi grade salmon in parchment paper
with broccolini, potato, lemon & smoked paprika butter (NF/GF)

Provençal seafood stew with tomatoes, potatoes & saffron aioli **add \$10** (NF)

Crispy duck leg confit with braised honey endives,
potato gratin & orange cream sauce **add \$10** (NF/GF)

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

DESSERT

Cheese of the day

Vanuatu vanilla crème brûlée (VG/NF/GF)

Gluten free tart of caramelised lemon curd, whipped cream (VG/NF/GF)

Mont Blanc: chestnut & rum cream, candied chestnut & Chantilly (VG/NF/GF)

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

Coffee | Tea

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