

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)*

Wild leeks cream soup, buttered croutons & kelp powder *(VG NF)*

Savoyarde Salad of cured ham, Savoie cheese, walnut & green leaves *(GF)*

Quiche of mushrooms, artichoke, asparagus & truffle, side salad *(VG/NF)*

White asparagus Grenobloise: soft boil egg & Bayonne ham add **\$6** *(NF)*

Pan fried foie gras, strawberries,
gingerbread & macadamia nuts (1 pc) add **\$10**

PLAT PRINCIPAL

Gnocchi, morel mushrooms, peas & asparagus, Tomme cheese sauce *(NF)*

Normandy stew of seafood selection, mushrooms & leeks *(NF/GF)*

Grilled Iberico pork loin with artichokes, asparagus, peas,
noisette potatoes & Choron sauce *(NF)*

Pan roasted halibut with spinach, artichoke & potatoes,
brown butter add **\$10** *(NF/GF)*

Crispy duck leg confit with green beans Amandine,
mashed potatoes & orange chaud-froid 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)*

Alphonso mango cheese cake with vanilla Chantilly *(NF/GF/VG)*

Strawberry & rhubarb crumble with whipped cream *(VG)*

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

Coffee | Tea

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