

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)*

Sweet green pea "St-Germain" soup, croutons, kelp & cream *(VG/NF)*

"Salade Lyonnaise": salad of smoked bacon, poached egg,
Comte cheese & mustard vinaigrette *(GF/NF)*

Quiche of white asparagus & lemon, side salad *(VG/NF)*

Pan-fried Bay scallops with citrus & vermouth cream sauce **add \$6** *(GF)*

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

PLAT PRINCIPAL

Potato Gnocchi with asparagus, artichoke & green peas,
in a lemon & Camembert cheese sauce *(VG/NF)*

"Pôchouse" stew of Chef's seafood selection, garlic butter baguette *(NF)*

Grilled pork loin, braised lettuce, butter roasted potato & veal jus *(NF/GF)*

Pan roasted sole fillet & sweet shrimp sauce, boiled potatoes **\$10** *(NF/GF)*

Crispy duck leg confit with potato gratin, sweet peas,
lettuce, pearl onion & black pepper 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)*

Rhubarb compote & vanilla cream tart & whipped cream *(VG/NF)*

"Opéra" layered cake of almond sponge with coffee syrup, dark chocolate
ganache, buttercream & chocolate glaze, vanilla Chantilly cream *(VG)*

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

Coffee | Tea

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