



01.

Chef's Garden

Ratatouille

\$18

medley vegetable from chef garden cooked in
sweet & sour tomato stew served with pilaf rice

Caviar & pain grillé

\$18

toasted focaccia bread spread with grain mustard
with soft cheese & avruga caviar

Farm to table

Ragoût de viande fermier

\$19

french style meat stew served with penne pasta

Poitrine de porc braisée & purée de maïs

\$25

braised pork belly with pinot noir, bouquet garni served with
crispy pork skin, chorizo & corn masa mashed

Canard con rilette

\$28

in house Duck rilette served with poached egg, hollandaise & fresh focaccia
bread with grain mustard

Steak au Poivre

\$39

pan sear sirloin served with creamy black pepper sauce & fries

Ocean's Catch

Bouillabaisse alla Marseille

\$30

medley squid, lobster, prawns, fish & mussels stew served with
burnt butter bouillon risotto

Spaghetti freddi con pesce affumicato

\$19

tossed cold pasta with furikake, sour plum & gravlax salmon & cured tuna



02.

Communal

<i>Focaccia & Herb Butter</i>	\$9
<i>In house made italian style soft flat bread</i>	
<i>French fries</i>	\$12
<i>crispy shoestring fries tossed with extra virgin olive oil and sea salt (V)</i>	
<i>Poulet frit au poivr</i>	\$25
<i>marinated black pepper chicken fried & served with truffle mashed potato</i>	
<i>Poulet Roti</i>	\$30
<i>whole roasted chicken served with potato salad</i>	
<i>Charcuterie Platter</i>	\$60
<i>taleggio semi soft cheese, comte rivoire nutty & caramelized flavor, prosciutto di parma ham black forest ham, chipotle chicken sausage, fermin jamon iberico & smoked salmon</i>	

Desserts

<i>Ice cream sandwich</i>	\$18
<i>flat savoiardi biscuit served with peach sorbet, berry sorbet & mint ice cream</i>	
<i>Torta al limone</i>	\$18
<i>lemon & olive oil pound cake served with berries compote & lemon curd</i>	
<i>Aux Chocolate tart</i>	\$18
<i>valrhona chocolate tart served with mascarpone quenelle & bourbon cherries</i>	