

Set Lunch *11.30am – 2.45pm*

ENTREES

Caesar Salade with Quail Eggs

quail egg, lettuce, anchovy, bacon, parmesan cheese
caesar sauce

Avocado Salade

compressed lemon & pear, fennel,
black olive powder, parsley oil

Soup

daily special

MAINS

Creamy Gnocchi

bacon, vegetables, herbs, cream sauce

Wagyu Corned Beef Hash

beef brisket, egg, sharlot, potato, sourdough bread

In House Ravioli (v)

maitake mushroom, sage, lemon zest, herbs, sherry vinegar

Wagyu Beef Burger

caramelized onion, cheddar cheese
shack sauce, tomato, lettuce, potato wedges

Choice of a cup of tea or black coffee

38 ++

ENTREES

Caesar Salade with Quail Eggs 24

quail egg, lettuce, bacon,
parmesan cheese, caesar sauce

Oeufs En Meurette 26

poached egg, bacon, mushroom,
sourdough bread

Pan Seared Foie Gras 38

pineapple jam, raspberry syrup, lemon pearl

Baked Camembert Cheese (250g) 29

camembert cheese, herbs,
sourdough bread

Escargots de Bourgogne 24

half dozen, garlic, parsley butter,
focaccia chip

Avocado Salade (V) 28

compressed lemon & pear, fennel,
black olive powder, parsley Oil

Beef Carpaccio 28

frisee, dijon mustard, parsley,
ponzu sauce

White Clams with White Wine 28

butter, garlic, white wine

French Mussels with White Wine 28

butter, garlic, parsley,
white wine

Soup 14

daily special

OYSTERS & SEAFOOD

Fanny Bay Canadian Live Oysters NO.3 (3-4") 42

Sakoshi Bay Japanese Rock Oysters NO.2 (4-5") 38

Half Dozen, Mignonette Sauce

Grand Seafood 85

Japanese oysters, prawns, clams,
mignonette sauce

Grilled Whole Lobster 68

vegetables, butter,
lemon blanc sauce

Royal Seafood Platter 165

whole lobster, Japanese oysters, prawns,
clams, cocktail sauce

BURGERS & TOASTS

Wagyu Beef Burger 36

caramelized onion, cheddar cheese,
tomato, lettuce, potato wedges

Add on Foie Gras +12

Wagyu Corned Beef Hash 34

beef brisket, egg, shallot, potato, sourdough bread

Avocado Toast 26

avocado, egg, tomato, mix salad

MAINS PRINCIPAL

Creamy Gnocchi 29

bacon, herbs, vegetables,
cream sauce

Pasta Al Limone with Tiger Prawns 38

tiger hoso, pasta, butter, herbs,
lemon, cream

Seared Dover Fish with Capers 38

seasonal vegetables, herbs,
butter, capers

Jarret De Poulet 36

chicken leg, confit potato, button mushrooms,
cherry tomato, supreme sauce

Crispy Duck Confit 36

duck leg, vegetables, mash potato,
red wine sauce

Slow Braised Wagyu Beef 38

beef brisket, button mushrooms, potato,
red wine sauce

In House Ravioli (v) 29

maitake mushroom, lemon zest,
sage, sherry vinegar

Wagyu French Onion Pasta 34

shredded wagyu beef, orecchiette,
caramelized onions

Cuisses De Grenouille 38

frog legs, herbs, butter, garlic,
salad, beurre blanc

French Pork Chop 48

artichoke, cherry tomato, herbs,
onion sauce

Tiger Prawns with Beurre Blanc 46

ikura, tiger hoso, chives, parsley oil,
beurre blanc sauce

Grass fed Tenderloin (220g) 58

beef tenderloin, season salad, fennel,
red wine sauce

TO SHARE

BLEU Bouillabaisse 58 SERVES 2

lobster sauce, prawn, scallop, clam,
mussel, confit fennel

Steak Frites (300g) 64 SERVES 2

angus ribeye, vegetables, fries,
red wine sauce

SIDES

Potato Wedges 9

Mash Potato 6

Petite Salade 9

Truffle Fries 14

DESSERTS

Banana Mille Feuille 20

banana, gelato, almond crumble, caramel sauce

Crème Brûlée 16

cream, egg yolk, vanilla

Sicilian Cannoli 18

premium cream, cheese, pistachio, chocolate
(from our Italian restaurant on level 2)

Ice Cream 12

vanilla / chocolate

HOUSE POUR WINES

WHITE WINE

	<u>Gls/Btl</u>
Marrenon Les Grains Chardonnay, South of France -mid bodied, off dry	18/90
Piccini Bianco Toscana IGT, Ital -mid bodied, off dry	17/85
Santa Helena Varietal Sauvignon Blanc, Central valley, Chile -mid bodied, dry	16/80

RED WINE

Marrenon Les Grains Pinot Noir, South of France -mid bodied, off dry	18/90
Piccini Chianti DOCG, Toscana, Italy -mid bodied, dry	17/85
Santa Helena Varietal Merlot, Central Valley, Chile -full bodied, dry	16/80

ROSE

Marrenon Petula Rosé, Southern Rhône, France -mid bodied, off dry	18/90
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CHAMPAGNE / PROSECCO

Moet and Chandon Imperial Brut N.V	26/148
Piccini Venetian Dress Prosecco Extra Dry, Italy	20/90
Veuve Clicquot Yellow Label N.V, Reims, France	230
Dom Perignon Vintage, Epernay, France	450

PREMIUM WHITE WINE

	<u>Btl</u>
Pascal Bouchard Bourgogne Aligoté, France -full bodied, dry	135
Pascal Bouchard Petit Chablis, Blancs Cailloux, France -mid bodied, dry	145
Gitton Pere Et Fils Pouilly-Fume Bonnes Angilles, France -mid bodied, off dry	195
Tenuta Carretta Gavi Bianco DOCG, Italy -full bodied, dry	135
Bodegas Izadi Seleccion White DOC, Spain -full bodied, off dry	145

PREMIUM RED WINE

	<u>Btl</u>
Barossa Valley Estate Shiraz, Australia -full bodied, off dry	145
Aurora Reserva Cabernet Sauvignon, Serra Gaucha, Brazil -full bodied, off dry	125
Pascal Bouchard Bourgogne Pinot Noir, France -mid bodied, dry	135
Domaine de Cristia, Cotes Du Rhone Rouge, France -mid bodied, dry	165
Chateau Teyssier Pezat Bordeaux Superieur Rouge France -full bodied, dry	135
Bodegas Izadi, Trampranillo, Crianza DOC, Rioja, Spain -full bodied, off dry	145
Valiano Chianti Classico DOCG, Toscana, Italy -mid bodied, dry	135

WHISKY		<u>Gls/Btl</u>	COFFEE	
<i>Single Malt</i>				
Hakushu Distillers Reserve		24/320	Espresso	8
Yamazaki Distillers Reserve			Long black	
Balvenie 14 Years			Café Latte	
Lagavulin 16 Years			Cappuccino	
Glenfiddich 18 Years			Flat White	
Nikka Coffey Grains		20/260	Macchiato	
<i>Blended</i>			Mocha	
Macallan Double Cask 12 YRS		24/300		
Hibiki Harmony				
Johnnie Walker Blue Label		28/425		
GIN		<u>Gls/Btl</u>	TEA	
Botanist 21 Islay Dry Gin		20/260	Chamomile	8
Aviation American Gin			English Breakfast	
Nordes Atlantic Gin			Earl Gray	
Sipsmith London Dry Gin			Peppermint	
Four Pillars Shiraz				
Brass Lion Singapore Gin		24/300		
Hendricks Gin				
Caorunn Gin Scottish Gin				
HOUSE POUR SPIRITS		<u>Gls/Btl</u>		
Smirnoff Vodka		14/200		
Bombay Gin				
Ballantines Whisky				
Havana Rum				
Camino Tequila				
DRAUGHT BEER				
Stella Artois	½ pint	14		
	pint	17		
BOTTLED BEER				
Kronenbourg		14		
Guinness Stout		14		

COCKTAILS

Tropical Buzz 25

Gin, Cherry Chambord, Pineapple

French 75

Gin, Lemon Juice, Prosecco

Kir Royale

Prosecco, Crème de Cassis

Mimosa

Prosecco, Orange Juice

Sapphire Martini 24

Gin, Dry Vermouth, Blue Curacao

Margarita

Tequila, Cointreau, Lime Juice

Cosmopolitan

Vodka, Cointreau, Cranberry Juice

Negroni

Gin, Sweet Vermouth, Campari

Mojito

Rum, Mint, Lime, Soda, Syrup

Pimm's Cup

Pimm's No 1, Lemon Juice, Cucumber,
Soda

MOCKTAILS

Sunrise 14

Pineapple, Strawberry, sprite

Sunset

Orange, peach, Grenadine

Midnight

Lime, Lychee, Blue Syrup

SODAS

Coke 8

Diet Coke

Sprite

Ginger Ale

Tonic

Soda

WATER

San Felice Still 8

San Felice Sparkling

JUICES

Orange 8

Cranberry

Lime

HAPPY HOUR

Dine In 3PM TO 10PM

WHITE WINE 9.5

Marrenon Les Grains Chardonnay, France
Piccini Bianco toscana IGT, Italy
Santa Helena Varietal Sauvignon Blanc, CV, Chile

DRAUGHT BEER

Stella Artois ½ pint 8 / pint 14.5

RED WINE 9.5

Marrenon Les Grains Pinot Noir, France
Piccini Chianti DOCG, Toscana, Italy
Santa Helena Varietal Merlot, CV, Chile

SIGNATURE COCKTAIL 10

Tropical Buzz
Gin, Cherry Chambord,
Pineapple

French 75
Gin, Lemon Juice,
Prosecco

Kir Royale
Crème de Cassis
Prosecco

OYSTERS

Fanny Bay Canadian Live Oysters NO.3 (half dozen) 36

Sakoshi Bay Japanese Rock Oysters NO.2 (half dozen) 30

20% OFF

PIZZA

PALERMO SPECIALE (v) 32
truffle pate, porcini mushrooms, mozzarella,
egg, white truffle

PARMA ARUGULA 34
24 months aged parma ham, arugula,
Mozzarella

PEPPERONI 30
pepperoni, tomato sauce, mozzarella

HAWAIIAN 30
pineapple, chicken ham, tomato sauce, mozzarella

QUATTROFORMAGGI (v) 34
gorgonzola, taleggio, pecorino,
grana padano

FRUTTI DI MARE 36
fresh tiger prawns, fresh squid, cherry
tomatoes, mozzarella

MARGHERITA (v) 30
tomato sauce, mozzarella, basil