

BOIRE ET MANGER

Modern French bistro

LES ENTREES

Bouillabaisse - French traditional mixed seafood stew with saffron & tomato serve with garlic bread 178

Foie gras & organic egg - goose liver & ceps organic eggs Omelette with figs, garlic bread, salad & balsamic reduction 158

Pate de Campagne - French country pate of Pistachio & green pepper corn with cornichon & toast 178

Combo fish Tartar - Skipjack Tuna & salmon tartare with toast 188

Quinoa & avocado - quinoa with avocado, fresh buffalo cheese, pomegranate, balsamic 148 (V)

Caesar salad - Crispy Romain & Bayonne ham, organic poached egg, avocado, 1000 island crab dressing 128

French bean salad - poached French beans, olives, tomatoes, purple potato, avocado, quail eggs, seared tuna 138

Fresh Oyster - Seasonal fresh Oyster market price -

Fresh seasonal mussels in wine garlic sauce with roasted purple potato - 300gm - 198

LES PLATS

Ham & crab pasta-

Bayonne ham and Crab claw meat with Trofiette pasta in green basil, parmesan cheese sauce 198

French confit duck leg-

French Confit Duck leg with citrus & dijon puree, mashed potato 8oz 198

Roasted half French chicken-

Roasted half French chicken, roasted seasonal vegetables, roasted potatoes, 21 oz 198

Greenland cod loins-

Pan seared Greenland Cod loins, seafood puttanesca stew 9oz 338

Home made Tagliatelle-

Home made Tagliatelle with chanterelle mushroom & oxtail bourguignon, crispy parmesan 228

Arborio rice & Razor Clams-

Arborio rice with chanterelle mushroom & chili garlic razor clams 228

Tasmanian Salmon steak -

Tasmanian salmon filet 9oz with wasabi mashed, puttanesca sauce, dill cherry tomato & pickle lemon emulsion 198

Home made Tortellini -

Homemade mixed mushroom, spinach & ricotta cheese Tortellini in Roquefort sauce (V) 198

COUPES SIGNATURE DU CHEF

De La Valley black Angus rib eye 300gm -10 oz roasted seasonal vegetables, roasted potato, 398

Japanese Bone-in Kurobuta Pork loin 350gm - 12 oz grilled pears, peppers, pommery mango & apple puree 328

Roasted Australian lamb saddle 280gm 10 oz mint & dejon crusted saddle, roasted potato, seasonal vegetable 348

Aussi black angus outskirt 300gm -10 oz tender and juicy outskirt with mashed potato seasonal vegetables, 328

Kobe Cuisine oyster blade steak 250 gm - 9 oz Wagyu oyster blade steak, roasted potato, roasted vegetable 368

Porterhouse Beef Steak - Grilled T-bone-in porterhouse steak, roasted potato and vegetables 528

Choice of sauce pick one - Bearnaise / green pepper corn gravy / Roquefort gravy (blue cheese) Ceps gravy / Chimichurri salsa

ACCOMPAGNEMENTS

Roasted purple potato with miso mayo -58

Mashed potato with Truffle paste - 58

roasted seasonal vegetables - 68

Mixed green salad with balsamic 58

Quinoa bowl - 78

French fries - 58

Baked sweet corn cob - 58

LE FORMAGE PLATTER - five cheese selection with chefs special garnish 348

CHARCUTERIE BOARD - chefs selected sliced cured meat, toast & condiments 288

LES DESSERT

Apple Pie - home baked apple pie with choice of ice cream -88

Crepe - French crepes with different flavours & topping - 88

(Flavours - caramel / maple /Chocolate / Nutella - topping - naughty banana / poached pear /ice cream

ALL ITEMS ARE SUBJECT TO 10% SERVICE CHARGE

BETTER FUTURE WITH BETTER FOOD