

# BRUNCH

## AVAILABLE FROM 9AM TO 5PM DAILY

### **EGGS BENEDICT**

**PARMA HAM \$22 | SMOKED SALMON \$24**

*Choice of meat with poached organic eggs on brioche, Hollandaise sauce & rocket salad*

### **ENGLISH BREAKFAST 29**

*Streaky bacon, pork sausage, scrambled eggs, sautéed mushrooms, baked beans, grilled tomatoes, sourdough bread and butter*

### **✓ AVOCADO TOAST 21**

*Mashed avocado, diced tomatoes, Feta crumbs, poached egg on rustic toast*

### **CROQUE MONSIEUR 22**

*Classic grilled ham, Béchamel and Comté cheese on sourdough toast, side salad*

### **ORGANIC EGG MAYO 18**

**SUPPL: HAM \$8 | SALMON \$8**

*Flavourful egg mayonnaise with lettuce and tomato, encased in our freshly baked croissant*

### **ŒUFS EN COCOTTE**

**HAM & MUSHROOM \$16 | SALMON & TOMATOES \$18**

*Baked eggs cocotte with filling of choice, toast soldiers*

## AVAILABLE FROM 9AM TO 11AM DAILY

### **DIPPY EGGS 15**

*two soft boiled eggs, served with toast soldiers*

### **FRENCH BREAKFAST 12**

*a choice of butter croissant, or slices of sourdough bread served with mango/lavender jam, butter and orange juice*

### **GRANOLA BOWL 18**

*crunchy granolas served with yogurt, berries and honey*

### SUPPLEMENTS:

**POACHED EGG \$3 | SCRAMBLED EGGS \$6 |**

**FRENCH BUTTER \$1 | MIXED GREEN SALAD 8 |**

**SAUTÉD MUSHROOMS 8 | GREEN OLIVES 8**

**PARMA HAM (30G) \$8 | SMOKED SALMON (60G) \$8 |**

**STREAKY BACON (4PCS) \$8 | HOMEMADE SAUSAGE \$12**

# ENTRÉE

## STARTERS | ENTRÉE

### **ESCARGOTS BOURGUIGNON 18**

*Authentic whiff of France™ half dozen snails baked in herbed garlic butter*

- ✓ **BURRATA WITH BEETROOT RELISH SALAD (serves 2) 34**  
*Whole burrata, cherry tomatoes, beetroot relish & olive oil*

### **CHARCUTERIE PLATTER 38**

*Selection of cured meats and duck rillettes, served with toasted sourdough basket*

### **CHEESE PLATTER 29**

*Selection of four artisanal cheeses served with dried fruits, nuts and basket of toasted sourdough bread*

### **CANTABRIA ANCHOVY FILLET 34**

*premium anchovies at the bed of tomatoes*

## SOUPS

- ✓ **TRADITIONAL FRENCH ONION SOUP 18**

*Homemade French onion soup served with Comte cheese & toast*

## LIGHT BITES:

**BUFFALO DRUMLETS 15**

**SEaweeds CHICKEN 15**

**FRIES WITH PARMESAN 14**

**TRUFFLE FRIES 15**

**DUCK RILETTES 15**

**SAUTÉED MUSHROOMS 8**

**MIXED GREEN SALAD 8**

**HOMEMADE RATATOUILLE 9**

# MAINS

## PASTA - PÂTES

### **MIXED SEAFOOD RAVIOLI 29**

*Fresh cooked seafood ravioli with garlic, chilli and juicy tomatoes with the zinging acidity of lemons and traditional Filipino ingredient known as "aligue", a crab paste that holds immense flavours for Philippine cultural significance.*

### **AUTHENTIC CARBONARA 22**

*sprinkled with chopped bacon, cooked with freshly grated parmigiano cheese, organic eggs and coarsely ground black pepper*



### **MUSHROOM TAGLIATELLE 20**

*premium tagliatelle, button mushrooms and edamame sautéed with garlic and chilli padi, extra virgin olive oil and chopped parsley*

## MAINS - PLATS

### **STEAK FRITES 38**

*Seared grass-fed Black Angus ribeye (250g) served with fries, side salad and mushroom sauce*

### **CHICKEN "CORDON BLEU" 25**

*Breaded chicken breast stuffed with cheddar cheese and cooked ham, mixed salad*

### **HOMEMADE DUCK CONFIT 29**

*Crispy duck leg confit served with homemade ratatouille*

### **CHEZ BBQ BEEF BURGER 29**

*A5 Kagoshima wagyu beef patty in burger bun, caramelized onions, barbeque and tartare sauce, fries*