AFTERNOON

4pm / 6pm



TO SHARE & MAINS

THUNDER-CUT POMMES FRITES
Truffle mayonnaise
$14

BEETROOT HUMMUS
Pomegranate, maison granola, pita bread
$15

SWEET POTATO FRIES
Ranch sauce
$16

CROQUE MARCEL
Bayonne ham, béchamel, French Morbier cheese, mesclun
$27

MINI MARCEL
Soft bread, truffled béchamel, ham, Comté
$14

MUSHROOM CROQUETTES
Comté, truffle mayonnaise – 3 / 5 pcs
$12 / $20

CRAB RILLETTES
Avocado, flatbread
$22

QUINOA SALAD
Beetroot, feta, pomegranate, avocado, mixed seeds
$21

CAESAR SALAD
Kale, grilled chicken, Bayonne ham, poached egg, croutons, aged Parmesan
$25

BURRATA DI BUFFALA
Citrus honey, Kampot pepper, grilled baguette
$29

RAVIOLES DE ROYANS
French dumpling pasta, Tête de Moine cheese – S / L
$21 / $35

FRENCH BURGER
Beef patty, onion confit, cheese, French fries
$30

TARTES FLAMBÉES

French-style thin crust pizza (allow 20 minutes cooking time)

PEAR #1
Marinated pear, blue cheese, roasted walnuts, baby spinach
$30

CANARD #2
Duck confit, red cabbage pickles, green peppercorn sauce
$32

BURRATA #3
Tomato confit, burrata cream, arugula pesto & salad
$32

TRUFFLE #4
Truffle & mushroom béchamel, Comté cheese, parsley
$32

COLD CUTS & CHEESES

SAUCISSON
Traditional French cured sausage
$13

COEUR DE JAMBON
Lean & tender heart of ham, thinly sliced
$20

CHEESE PLATTER
Selection of matured French cheese
3 $27 / 5 $35 / 7 $49

COLD CUTS PLATTER
Selection of artisanal cured charcuterie
$40

MIXED PLATTER
Matured cheeses & cured cold cuts
$27

"LA GRANDE" PLATTER
French cheese, charcuterie, fruits, nuts, hummus, olives, breads
$48

DESSERTS

CRÈME BRÛLÉE
Speculoos coulis
$12

POIRE BELLE HÉLÈNE
Poached pear, chocolate sauce, vanilla ice cream
$14

FRUITS ROUGES MELBA
Red berries, raspberry coulis, vanilla ice cream
$14

FRENCH TOAST BRIOCHE
Berries, honey, almonds, homemade whipped cream
$21

CHOCOLATE CAKE
Homemade whipped cream
$12

CHOCOLATE MOUSSE
Salty chocolate strudel
$12

All prices subject to 10% service charge and 9% GST

Cash Free Zone