BRUNCH

8am / 4pm



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

MAINS

HAM & CHEESE CROISSANT
Buttery croissant, truffle béchamel, Comté cheese, cooked ham, baby spinach
$17

CRAB TARTINE
Avocado, sourdough bread, mesclun
$24

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

SMOKED SALMON BURGER
Avocado, mesclun, beetroot bun, cream cheese
$23

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

BURRATA TARTINE
Tomato confit, arugula pesto, pomegranate
$25

FRENCH BURGER
Matured beef patty, onion confit, melted cheese, French fries
$30

SHRIMP CEVICHE
Grapefruit, roasted cashew nuts, green shiso oil
$19

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

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

DUCK CONFIT BURGER
Green peppercorn sauce, red cabbage pickles, French fries
$30

GRILLED RIBEYE STEAK
Grain-fed 150 days (300g), smoked Kampot butter, French fries & green leaves
$69

BATIGNOLLES SALAD
Goat cheese puff pastry, honey, nuts, pear, Bayonne ham, walnuts, salad
$22

HANGER STEAK (160G)
MB4+ grain-fed beef, maître d'hôtel butter, French fries
$34

CLUB STREET SALAD
Smoked trout, pearl couscous, potatoes, spinach, grapefruit, avocado, seeds
$24

THUNDER-CUT POMMES FRITES
Truffle mayonnaise
$14

FREE-RANGE EGGS

All eggs served with sourdough bread. Gluten-free option available.

SCRAMBLED EGGS
Truffle paste, aged Parmesan, mesclun
$21

TWO POACHED EGGS
Avocado, beetroot hummus, sesame seeds, mesclun
$25

BENEDICT EGGS
Bayonne ham, portobello mushrooms, hollandaise sauce, mesclun
$25

SMOKED SALMON & POACHED EGGS
On toast, spinach, hollandaise, ikura & mesclun
$27

FRENCH RATATOUILLE
Bell peppers, onions, poached egg, coriander
$24

CROQUE MADAME
Ham, béchamel, melted cheese, fried egg
$25

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

FRENCH BAKERY & SWEETS

Made with 100% French butter

CROISSANT
$4.50

PAIN AU CHOCOLAT
$4.50

TARTINE
Sourdough bread, butter & jam
$9

BAKERY ASSORTMENT
2 croissants, 2 pains au chocolat, sourdough, baguette, butter & jam
$24

PEANUT BUTTER TARTINE
Sourdough, fresh banana, chia seeds
$14

HOMEMADE GRANOLA
Fresh & freeze-dried fruits, mixed nuts, milk, crunchy chocolate
$18

CHIA SEED YOGHURT
Coconut milk, mixed berries, blueberry, mint
$10

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

CHOCOLATE CAKE
Homemade whipped cream
$12

CRÈME BRÛLÉE
Speculoos coulis
$12

CHOCOLATE MOUSSE
Salty chocolate strudel
$12

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

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

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

Cash Free Zone