DINNER

6pm until late evening



TO SHARE

FRENCH TWIST TZATZIKI
Greek yogurt, herbs, tahini, sourdough bread
$12

SWEET POTATO FRIES
Ranch sauce
$16

CRAB CROQUETTES
Tomato, herbs, chilli crab mayo – 3 / 5 pcs
$15 / $25

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

BEETROOT HUMMUS
Pomegranate, maison granola, pita bread
$15

THUNDER-CUT POMMES FRITES
Truffle mayonnaise
$14

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

RAVIOLES DE ROYANS
Tête de Moine cheese – S / L
$21 / $35

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

CRAB RILLETTES
Avocado, flatbread
$22

TUNA TARTARE
Avocado, red shiso, crispy nori, flatbread
$25

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

CHEESE & COLD CUT

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

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

MAINS

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

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

BARRAMUNDI FILLET
Sauce vierge, potato gnocchi, zucchini, tomato
$24

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

PAN-ROASTED SALMON
Spinach, lemon hollandaise sauce
$29

CHIMICHURRI SHRIMPS RISOTTO
Smoky red chimichurri, tomato confit, Parmesan, chive oil
$34

LAMB NAVARIN
Lamb shoulder, pearl couscous, lime-curry cream
$30

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

GRILLED RIBEYE STEAK
Grain-fed 150 days (300g), Kampot pepper butter, French fries
$69

ROASTED CHICKEN BREAST
Tarragon tagliatelle, tomato & raspberry sauce
$29

MIXED GREEN SALAD
$8

TRUFFLE PASTA
Mushrooms, aged Parmesan cheese
$30

DESSERTS

CRÈME BRÛLÉE
Speculoos coulis
$12

CHOCOLATE MOUSSE
Salty chocolate strudel
$12

CHOCOLATE CAKE
Homemade whipped cream
$12

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

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

PROFITEROLES
Choux, vanilla ice cream, hot chocolate, almonds
$12

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

Cash Free Zone