MERCI MARCEL
FRENCH Restaurant

DINNER

6pm until late evening

CHEESES & COLD CUTS

BURRATA DI BUFALA (V)
Rich Italian burrata, citrus honey, Kampot pepper, grilled baguette — *$29*

CHEESE PLATTER (V)
Selection of matured French cheese — *3 $27 / 5 $39 / 7 $49*

MIXED PLATTER
2 cheeses & 1 cold cut — *$27*

LA GRANDE PLATTER
Matured French cheeses, cured cold cuts, fruits, nuts, hummus, olives & breads — *$48*

COLD CUTS PLATTER
Selection of artisanal cured charcuterie — *$40*

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

SAUCISSON
Traditional French cured sausage — *$13*

BITES

CRISPY CHICKEN TENDER — *$16*

BEETROOT HUMMUS (V)
Creamy beetroot dip, pomegranate, maison granola, pita bread — *$15*

CHORIZO CROQUETTES — *3 $12 / 5 $20*

THUNDER-CUT POMMES FRITES (V)
Truffle mayonnaise — *$14*

MUSHROOM CROQUETTES (V)
Comté cheese, truffle mayonnaise — *3 $12 / 5 $20*

SWEET POTATO FRIES (V)
Ranch sauce — *$16*

FRENCH TWIST TZATZIKI (V)
Greek yogurt w/ fresh herbs & tahini, sourdough bread — *$12*

TWISTED CLASSICS

MINI MARCEL
Toasted soft bread, truffle béchamel, Parisian ham, aged Comté cheese — *$15*

TUNA TARTARE
Avocado guacamole, red shiso, crispy nori & flat bread — *$25*

MAINS

SAUCISSE DE TOULOUSE
Pork sausage, buttery mashed potatoes — *$27*

CRISPY EGGPLANT (V)
Spicy ratatouille, minted yogurt, green oil — *$30*

PAN-SEARED BARRAMUNDI
Ratatouille — *$29*

TRUFFLE PASTA (V)
Mushrooms, aged Parmesan — *$30*

ARRABIATA PASTA (V)
Mafaldine, spicy tomato sauce, garlic, chilli & arugula pesto — *$17*

ROASTED CHICKEN
Tarragon-infused tagliatelle, tomato & raspberry vinegar sauce — *$29*

PAN-SEARED CHICKEN
Medley vegetables — *$28*

DUCK PARMENTIER
Duck confit, mushrooms, caramelized onions, mashed potato — *$31*

NIÇOISE & TUNA TATAKI SALAD — *$25*

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

RAVIOLES DE ROYANS (V)
French dumpling pasta, Tête de Moine — *S $21 / L $35*

HANGER STEAK
160g MB4+ grain-fed beef, maître d'hôtel butter, French fries — *$34*

CHIMICHURRI SHRIMPS RISOTTO
Smoky red chimichurri sauce, tomato confit, Parmesan cheese, chive oil — *$34*

GRILLED RIBEYE STEAK
Smoked Kampot pepper butter, French fries & green leaves - 300g — *$69*

TUNA STEAK
Green peppercorn sauce — *$30*

BUTTERNUT RAVIOLES
Butternut squash sauce, crispy Bayonne ham, toasted pumpkin seeds — *$30*

TARTES FLAMBÉES

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

BURRATA #3 (V)
Tomato confit, burrata cream, arugula pesto & salad — *$32*

TRUFFLE #4 (V)
Truffle & mushroom béchamel, Comté cheese, Italian parsley — *$32*

SHRIMP #7
Shrimps & chimichurri condiment — *$32*

DESSERTS

CRÈME BRÛLÉE
Homemade salted caramel — *$12*

PANNA COTTA
Fresh berries & crumble — *$10*

CHOCOLATE CAKE
Homemade whipped cream — *$12*

COUPE MELBA
Strawberry, vanilla ice cream, homemade whipped cream, almonds — *$14*

POIRE BELLE HÉLÈNE
Poached pear, chocolate sauce, vanilla ice cream, whipped cream, almonds — *$14*

All prices subject to 10% service charge and 9% GST • Cash Free Zone • (V) Vegetarian