DINNER

6pm until late evening

TO SHARE

FRENCH TWIST TZATZIKI (V)
Greek yogurt with fresh herbs & tahini, pink peppercorn, sourdough bread — *$12*

CRAB CROQUETTES
Crispy bites with tomato, horseradish, chilli crab mayo — *3 $15 / 5 $25*

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

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

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

MINI MARCEL
Toasted soft bread, truffled béchamel, Parisian cooked ham, aged Comté cheese — *$14*

MINI MARCEL #2
Toasted soft bread, shrimp paste, avocado, lovage sauce & spicy mayonnaise — *$18*

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

BEETROOT TARTAR (V)
String potatoes, pink peppercorn & sesame oil dressing — *$14*

ESCARGOTS
Oven-baked snails, parsley butter, Espelette & curry leaf crumb — *$20*

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

CHEESE & COLD CUTS

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

MIXED PLATTER
Matured cheeses & cured cold cuts — *$27*

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

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

SAUCISSON
Traditional French cured sausage — *$13*

LA GRANDE PLATTER
French cheeses, artisanal charcuterie, fruits, nuts, beetroot hummus, herb tahini, Kalamata olives, breads — *$48*

MANTOU PORK CONFIT BAO (2 PCS)
Soft steamed mantou buns with pork confit, old-style mustard sauce — *$12*

CRAB RILLETTES
Marinated crab rillettes, avocado, pita bread — *$22*



TARTES FLAMBÉES

PEAR #1 (V)
Marinated pear, blue cheese, roasted walnuts, baby spinach — *$30*

TRUFFLE #4 (V)
Truffle & mushroom béchamel, 30-month Comté cheese, chopped Italian parsley — *$32*

PORK #5
Mustard cream, pork belly, 30-month Comté cheese, red onion pickles, arugula — *$32*

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

MAINS

CÉVENNES ONION SOUP
Pan-seared foie gras & truffle Chantilly — *$24*

GNOCCHI VERDE (V)
Soft gnocchi with leek purée, feta cheese, asparagus, chive oil — *$23*

PAN-SEARED SALMON
Steamed vegetables & fresh herb cream — *$28*

PORCINI RAVIOLES
French dumpling pasta with cheese & porcini mushrooms, savoury granola — *$27*

ROASTED CHICKEN BREAST
Tarragon tagliatelle pasta, tomato & raspberry vinegar sauce — *$29*

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

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

PRAWN RISOTTO
Creamy coconut risotto, pan-roasted prawn, Madras curry sauce — *$32*

PORK BELLY CONFIT
Rillons de Touraine, curly salad, poached egg, whole-grain mustard sauce — *$27*

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

GRILLED RIBEYE STEAK (300G)
Grain-fed 150 days, smoked Kampot pepper butter & French fries — *$69*

MIXED GREEN SALAD (V)
— *$8*

DESSERTS

COCONUT SPOOM
Coconut sorbet, caramelized flakes & rice puffs, mini churros — *$14*

CHOCOLATE ESPUMA
Airy chocolate mousse, vanilla ice cream, chocolate strudel — *$15*

CRÈME BRÛLÉE
Vanilla custard with caramelized sugar on top — *$12*

PROFITEROLES
Choux vanilla ice cream, hot chocolate sauce, almond Polignac — *$12*

RUM BABA
Sponge cake, passion fruit glaze, Chantilly cream, Double-Cask Plantation Rum — *$16*

FRUITS ROUGES MELBA
Fresh red berries, raspberry coulis, freeze-dried raspberries, vanilla ice cream, whipped cream, roasted almonds — *$14*

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

MERCI MARCEL
FRENCH *Restaurant*

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