DINNER

5.30pm until late evening

TO SHARE — CHEESE & COLD CUT

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

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

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

COUNTRY STYLE PORK & HAZELNUTS TERRINE
Served w/ condiments & toasted bread — *$16*

SAUCISSON
Traditional French cured sausage — *$13*

LA GRANDE PLATTER
(1m long) selection of French cheese & artisanal charcuterie, fruits, nuts, beetroot hummus, herb tahini, kalamata olive, breads — *$48*

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

BITES

CRAB CROQUETTES
Crispy bites w/ tomato, horseradish, chili crab mayo — *for 3 $15 / 5 $25*

MUSHROOM CROQUETTES
Comté cheese, truffle mayonnaise — *for 3 $12 / 5 $20*

MANTOU PORK CONFIT
Soft steamed mantou buns with pork confit, old style mustard sauce — *$12*

FRENCH TWIST TZATZIKI
Greek yogurt w/ fresh herbs & tahini, pink peppercorn, sourdough — *$12*

THUNDER-CUT POMMES FRITES
Truffle mayonnaise — *$14*

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

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

SMOKED SALMON TARAMA
Creamy whipped salmon roe dip, pita bread — *$18*

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

STARTERS

ESCARGOTS
Oven-baked snails w/ parsley butter, espelette & curry leaf crumbpepper, grilled baguette — *$20*

VICHYSSOISE SOUP
A classic silky French soup of leek and potato, homemade savory granola and crispy ham — *$16*

TUNA TARTAR
Avocado & lovage cream, enoki tempura — *$22*

MAINS

ARRABBIATA PASTA MAFALDINE
Pasta tossed in a bold spicy tomato sauce, garlic & chilli, arugula pesto — *$17*

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

GNOCCHI VERDE
Soft gnocchi w/ leek purée, feta cheese, asparagus, chive oil — *$23*

BOUILLABAISSE
Rockfish soup served with Dorade, scallops, shrimps and potatoes, crouton, saffron & garlic mayonnaise — *$36*

BEEF CHEEK PARMENTIER
Beef cheek stew & caramelised onions in a rich red wine sauce, layered w/ mashed potatoes — *$34*

DUCK CONFIT LEG
Gnocchi, arugula pesto, pickled red cabbage & vinegar duck jus — *$26*

RAVIOLES DE ROYANS
French dumpling pasta topped w/ Tête de Moine cheese — *S $21 / L $35*

COQUILLETTES
Slow cooked beef miranton, espuma parmesan & espelette pepper — *$29*

DUCK CONFIT SALAD
Foie gras, mesclun, chestnut, baby potatoes, croutons — *$25*

LAMB NAVARIN
Lamb shoulder stew, served with a pearl couscous bonded with a lime/curry cream and carrot purée — *$35*

GRILLED RIBEYE STEAK GRAIN-FED 150 DAYS
w/ smoked Kampot pepper butter, French fries & green leave.. 300grm — *$69*

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

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

TRUFFLE PASTA
Mushrooms, aged Parmesan — *$30*

TARTES FLAMBÉES

French-style thin crust pizza (Allow us 20mins cooking time)

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

TOMATO #3
Tomato confit, burrata cream, arugula pesto & salad — *$32*

TRUFFLE #4
Truffle & mushroom béchamel, 30mths Comté cheese, chopped Italian parsley — *$32*

SWEET CORN #6
Crispy Bayonne ham, grated cheese — *$28*

DESSERTS

CHOCOLATE MOUSSE
Salty chocolate strudel — *$14*

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

RHUM BABA
Sponge cake, passion fruit glaze, Chantilly cream, Double-Cask Plantation Rum (extra rum shot available) — *$16*

PASTRY OF THE DAY
Ask our friendly team or have a look at today's selection in the counter (3-4 daily) — *$8*

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

ICED TIRAMISU
Coffee & chocolate cream, caramelised pecan nuts — *$16*

SOFT ICE CREAM
Please check our sweet counter to select your topping — *$5*

FRUIT MELBA
Red fruits, vanilla ice cream, homemade whipped cream — *$16*

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

CHOCOLATE CAKE
Homemade whipped cream — *$12*

MERCI MARCEL
FRENCH RESTAURANT

All prices are subject to 10% service charge and 9% GST
Cash Free Zone

Vegetarian