



BRUNCH MENU

ORGANIC EGGS

Served with mesclun & rustic bread,
gluten-free option available upon request

Scrambled eggs truffle paste, aged parmesan 20

Croque Marcel organic Bayonne ham, fried egg, French Morbier cheese 23

Poached eggs avocado, pomegranate, portobello mushroom, sesame seeds 23

Benedict eggs organic Bayonne ham, portobello mushroom, hollandaise sauce 21

MAINS

Ravioles de Royans French dumpling pasta filled with Tête de Moine cheese (S) 18 / (L) 28

Smoked salmon burger avocado, mesclun, pretzel bun 21

Beef burger homemade organic beef patty, parmesan cheese, crispy Bayonne ham, homemade fries 26

Impossible Marcel burger plant-based patty, tomato chutney, fried goat's cheese, aged parmesan, homemade fries 29

Barramundi tartare avocado & pickled red onion, coconut-based tiger's milk 24

Roasted whole eggplant puy lentils, tomato preserve, farm yogurt 19

Beef tenderloin carpaccio thinly sliced raw beef, purple sweet potato chips, red Kampot pepper, wild rocket 21

Tarte flambée thin-crust pizza, reblochon cheese, grapes, smoked duck breast (allow us 20mins. cooking time) 26

Vegetarian tarte flambée thin-crust pizza, goat's cheese, kale, shallots, pine nuts (allow us 20mins. cooking time) 26

Homemade fries truffle mayonnaise 10

FRENCH BAKERY

Our bakeries are made with 100% French butter

Croissant 3.5

Pain au chocolat 3.5

Bakery assortment for sharing 19

SWEETS & GRAINS

Chocolate cake homemade whipped cream 10

Açaí bowl dragonfruit, farm yogurt, coconut, kiwi 16

Energy pancakes banana, peanut butter, caramelized nuts (gluten-free option available) 15

Chia seed-infused yogurt blueberry, mint, coconut milk, fresh mango 9

SALADS

Caesar kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan 22

Smoked haddock mixed cabbage, marinated raisin with raspberry vinegar 20

Quinoa beetroot, Feta cheese, pomegranate, avocado, mix seeds 18

Cauliflower tabbouleh tomato, cucumber & lime granita 16

Duck confit shredded, foie gras, mesclun, chestnuts, baby potatoes 24

OUR AMAZING FRENCH CHEESES & COLD CUTS

Artisanal - daily arrivals

3 goat cheeses platter 26
Crottin de pays, Lingot cendré, Ossau Iraty

3 soft cheeses platter 26
Truffle Brillat Savarin, Camembert, Morbier extra mature

3 hard cheeses platter 24
Comté 36^{MTH}, Appenzeller, Tête de Moine

Mix of 5 cheeses platter 36
assortment of farm cheeses

18^{MTH} Organic Bayonne ham platter 17
cured pork ham platter, semi-dry

½ Saucisson sec 17
herb crusted dry pork sausage

Artisanal Coppa 18
pork cold cut from Corsica

CASH FREE ZONE

All prices are subject to 10% service charge and 7% GST