



# DINNER

## — TO SHARE...

<b>Chickpea hummus</b> passion fruit vinegar	11
<b>Duck rillettes</b> marinated pear, melted Camembert	18
<b>Slow cooked beef croquette</b> old mustard mayonnaise	16
<b>Raclette cheese toast</b> artisanal coppa, gherkin puree	16
<b>Sautéed baby potatoes</b> cooked in duck fat, shredded duck confit	15
<b>Ravioles de Royans</b> French dumpling pasta filled with Tête de Moine cheese	(S) 18 / (L) 28
<b>Croque monsieur</b> truffle bechamel	12
<b>Marinated shrimp</b> slow cooked vegetables, escabeche sauce	14
<b>Cockles «Beurre Maitre d’hotel»</b> oven-baked cockles, parsley butter, chorizo chips	14
<b>Pan-seared tuna tataki</b> cashew nut, ginger and sweet chili vinaigrette	20
<b>Confit tomato feuilleté</b> goat’s cheese, flaky pastry, anchovies, basil <i>(allow us 15mins cooking time)</i>	14
<b>Parmesan risotto</b> citrus emulsion	12
<b>Calamari tempura</b> cauliflower cream, red cauliflower pickles	14
<b>Baked kale chips</b> balsamic mayonnaise	10
<b>Salmon rillettes</b> homemade flatbread	12
<b>Homemade fries</b> truffle mayonnaise	10
<b>Tarte flambée</b> thin crust pizza, asparagus, apple, Bleu cheese, organic Bayonne ham <i>(allow us 20mins cooking time)</i>	25
<b>Vegetarian tarte flambée</b> thin crust pizza, blue cheese, pear, walnuts, baby spinach <i>(allow us 20mins cooking time)</i>	25
<b>Tiong Bahru tarte flambée</b> thin crust pizza, onion, Comté, truffle oil, artisanal Coppa <i>(allow us 20mins cooking time)</i>	26
<b>Palais Renaissance tarte flambée</b> thin crust pizza, reblochon cheese, grapes, smoked duck breast <i>(allow us 20mins cooking time)</i>	26

---

## OR NOT

<b>Roasted whole eggplant</b> puy lentils, tomato preserve, yogurt	19
<b>Cauliflower trilogy</b> roasted, mashed & crunchy, grilled ham, organic soft boiled egg	17
<b>Smoked salmon burger</b> avocado, mesclun, bretzel bun	21
<b>Ceviche of red snapper</b> organic & locally grown raw fish, marinated bell pepper, coriander, homemade flatbread	25
<b>Half-cooked salmon</b> passion fruit vinaigrette, coriander, croutons	22
<b>Grain-fed angus beef</b> bearnaise sauce, homemade fries, mesclun	30
<b>Duck Parmentier</b> duck confit, shredded Darphin potatoes, duck jus	27
<b>Rosemary infused chicken breast</b> mafaldine pasta, blue-foot mushroom cream sauce	26
<b>Beef burger</b> homemade organic beef patty, parmesan cheese, crispy Bayonne ham, homemade fries	26
<b>Impossible Marcel burger</b> plant-based patty, tomato chutney, fried goat cheese, aged parmesan, homemade fries	29
<b>Saucisse de Toulouse</b> pork sausage, buttery mashed potatoes	26
<b>Sautéed red snapper</b> coated in seasoned flour (Meunière style), creamy risotto	27
<b>Club Street salad</b> smoked trout, pearl couscous, potatoes, baby spinach, grapefruit, avocado, seeds	22

---

## CHEESES & CHARCUTERIE

*We source all our farmhouse cheeses directly from artisan producers in Europe. Our cheeses are served with Beillevaire butter, homemade chutney & bread.*

<b>Marcel cheese</b> check our daily selection!	one \$9 / any 3 \$24 / any 5 \$36 / any 7 \$48
<b>Mix of 5 artisanal cheeses</b> Beillevaire butter, bread	36
<b>Stracciatella di bufala</b> extra olive oil, homemade flatbread	16
<b>18<sup>MTH</sup> Organic Bayonne</b> cured pork ham platter, semi-dry	17
<b>½ Saucisson sec</b> herb crusted dry pork sausage	17
<b>Artisanal Coppa</b> pork cold cut from Corsica	18

---

## SWEETS

<b>Caribbean-style roasted pineapple</b> mixed spices, coconut flakes	<b>10</b>
<b>Black chocolate ganache</b> seasalt biscuit	<b>11</b>
<b>French beignets</b> light tender morsels of puff pastry, chocolate drizzle	<b>10</b>
<b>Apple tart</b> flaky pastry, homemade salted caramel, vanilla ice cream	<b>10</b>
<b>Chocolate cake</b> thick spicy cream	<b>12</b>
<b>Crème brûlée</b> speculoos coulis	<b>10</b>