

Menu de Midi

\$42++ 2-course "Express" Set lunch

Not available on Saturdays, Sundays & Public Holidays

\$48++ 3-course set lunch menu

ENTRÉE

Traditional French onion soup, gratinated Emmental cheese *(NF)*

Roasted organic chestnut soup, chives & extra virgin olive oil *(VG/GF)*

Brie de Meaux croutons salad with red apple, watercress, walnut, acacia honey & house vinaigrette *(VG)*

Pork paté & black truffle, caramelized onion marmalade, cornichons *(NF/GF)*

Moules Marinière: French mussels steamed in white wine & garlic *(NF/GF)*

Pan fried foie gras, apples, Balsamic veal jus, puff pastry (1 pc) **add \$10**

PLAT PRINCIPAL

Potato gnocchi with winter black truffle cream sauce, mushrooms & Comté cheese *(VG/NF)*

Grilled Iberico pork loin with chestnut, mushroom, smoked bacon, mash potato & red wine sauce *(GF)*

Salmon papillote: Baked sashimi grade salmon in parchment paper with broccolini, potato, lemon & smoked paprika butter *(NF/GF)*

Provençal seafood stew with tomatoes, potatoes & saffron aioli **add \$10** *(NF)*

Crispy duck leg confit with braised honey endives, potato gratin & orange cream sauce **add \$10** *(NF/GF)*

Char-grilled Black Angus ribeye, fries & salad, choice of red wine sauce or Béarnaise **add \$15** *(NF/GF)*

DESSERT

Cheese of the day

Vanuatu vanilla crème brûlée *(VG/NF/GF)*

Gluten free tart of caramelised lemon curd, whipped cream *(VG/NF/GF)*

Mont Blanc: chestnut & rum cream, candied chestnut & Chantilly *(VG/GF)*

Madong 70% dark chocolate mousse *(VG/NF/GF)*

Coffee | Tea

All prices are subject to prevailing government taxes & 10% service charges