

# 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)*

White asparagus soup, croutons, extra virgin olive oil & chives *(VG/NF)*

Smoked bacon, croutons, egg, Comte cheese salad, mustard dressing *(NF)*

Caramelised onion & Camembert quiche with side salad *(VG/NF)*

Gratinated Japanese Oysters with French cheese,  
citrus juice & breadcrumb (3 pcs) **add \$6** *(NF)*

Pan-fried foie gras, strawberry chaud-froid,  
gingerbread & macadamia nuts (1pcs) **add \$10**

## PLAT PRINCIPAL

Potato gnocchi, mushrooms, asparagus & peas, Camembert sauce *(VG/NF)*

Catch of the day, prawns, scallop, mushrooms, potatoes & red wine stew *(NF/GF)*

Grilled Iberico pork loin, with macedoine stuffed artichoke,  
vegetables & red wine sauce *(NF/GF)*

Pan-roasted Australian barramundi with fish velouté,  
served with potatoes & green beans **add \$10** *(NF/GF)*

Crispy French duck leg with smoked bacon, green peas,  
pearl onion, Noisette potato & demi-glace **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)*

Flan sponge, almond cream, rum & vanilla poached banana, Chantilly *(VG)*

Orange juice & Kirsch macerated strawberries, vanilla cream *(VG/NF/GF)*

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

Coffee | Tea

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