

Tarte Flambée

Crème fraîche, onions, bacon and egg 20

Portobello, onions and gruyere 20

Roma tomatoes, basil and parsley 18

Salade Mesclun

Raspberry vinaigrette, onions, walnuts, cherry tomatoes and parmesan 15

Fennel & Potato Gratinée

Potato dauphinois, fennel and parmesan 14

Lobster Bisque

Amontillado sherry, cream, puff pastry 20

Baked Brie

Almond, walnuts, roasted garlic paste, cranberry reduction 24

Pork Parcels

Portobello, cream cheese, bacon, tomato-basil dressing, apple chutney 27

Pan-Seared Scallops

Almond and cognac beurre blanc 26

Roasted Shrimps

Mustard, cumin, paprika, cayenne and lemon 20

Escargots (1/2 dozen)

Herb butter, garlic-basil pesto 19

Foie Gras

Caramelized apples, balsamic reduction 26

Cod Fritters

Caramelized onion mayo 26

Five-Spice Calamari

Sesame-mayo dip 16

Babyback Ribs

Ginger and honey glaze 22

Grilled Chipotle Chicken

Chipotle marinade and mango relish 20

Prices not inclusive of prevailing taxes and service charges



Coq-Au-Vin (Main)

Garlic-butter mash 30

Salmon-En-Croute (Main)

Salmon loin, dill-tarragon butter, wholegrain mustard, puff pastry 32

Braised Beef Cheeks (Main)

Forest mushroom, root vegetables, garlic-butter mash 34

Roasted Lamb Ribs (Main)

Merlot jus, mint gel 34

Angus Striploin (Main)

Red wine reduction, caramelized onions 36

Mashed Potatoes

Cream, Milk, Shallot-oil 5

Freshly Baked Baguette

Garlic-Herb Butter 6

Moelleux au Chocolat

With hazelnut ice-cream 15

Key-Lime Pie

Fresh key lime and condensed milk 14

Crème Brûlée

Classic 12

Cheese Platter

A selection of three 100gram cheeses 25

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