

SMALL

SOUPE DU JOUR

chef daily vintage soup, puff pastry

PAN-SEARED FOIE GRAS DE CANARD

pan-seared duck foie gras, pomelo chutney, toasted baguettes

SMOKED BEEF BRISKET SPRING ROLLS (2pcs) (df)

smoked beef brisket, sweet potato, carrots, chilli jam (vegetarian available)

SESAME PRAWN TOAST (2pcs) (df)

crispy whole prawn toast with yuzu mayo

CRAB WONTONS (3pcs)

crispy blue swimmer crab wontons with cheese and tomato puree

ESCARGOTS DE BOURGOGNE

half-a-dozen Burgundy snails, garlic, parsley, butter, freshly toasted baguette

CHARGRILLED PRAWNS (gf)

chargrilled prawns with marinated garlic butter, white wine, lemon zest with black sesame

LARGE

SLOW ROASTED CRISPY PORK BELLY (gf, df)

apple chutney, dijon mustard

BEEF CHEEKS BOURGUIGNON (gf, df)

6hrs slow cooked beef cheeks, red wine, carrot, mushrooms

BARRAMUNDI EN PAPILOTE 'CHA CA' (gf, df)

barramundi fillet fish, turmeric, galangal ginger, dill. roasted seasonal veggies

ANGUS BEEF SHORT RIBS (gf, df) (nuts)

slow cooked beef short ribs, chilli jam

PAN-SEARED DUCK BREAST (gf, df)

tamarind plum sauce, pumpkin puree, roasted cherry tomatoes

SPATCHCOCK PROVENCAL

pan-seared whole spatchcock, tomato puree, crispy potatoes side

28

28

28

45

32

38

28

12

18

18

20

22

Please inform the team of any dietary requirements or allergies.
vegetarian (v) vegan (vg) gluten free (gf) dairy free (df)

1.5% surcharge will be applied for all credit card payments

PASTA & RICE

BLUE SWIMMER CRAB LINGUINE (df) 28
garlic, tomato bisque, parsley, white wine

BLACK SPAGHETTI GARLIC PRAWN (df) 32
squid ink spaghetti tossed cherry tomatoes, onions, basil, garlic jumbo prawns

SCALLOP MORNAY FRIED RICE 26
pan-seared scallops, white wine, cream, parmesan cheese

DESSERT

PANNA COTTA (v, df) 14
coconut panna cotta, berry coulis

CRÈME CARAMEL (v) 16
mixed berry, vanilla ice-cream tart

PANDAN MILLE-FEUILLE 18
pastry layers with strawberries, vanilla ice-cream

CHOCOLATE FONDANT 18
chocolate fondant, vanilla ice-cream tart

SIDES TO SHARE

GRILLED OCTOPUS SALAD 26
octopus, shaved cabbage, pickled carrots, mixed mint, tamarind chilli dressing

VIETNAMESE PRAWN PAPAYA SALAD (gf) (nuts) 26
grilled prawn, fresh shaved papaya, mixed mints, pickled carrot, house-made chilli lime dressing

ROASTED SEASONAL VEGETABLES (gf, df) 12
shallots oil, parmesan cheese, yuzu vinaigrette

FRIES 10
aioli mayo

POTATOES AU GRATIN 'DAUPHINOISE' 10
hollandaise & dills

BLACK GARLIC FRIED RICE (df) 10
garlic, butter, soy sauce

Please inform the team of any dietary requirements or allergies.
vegetarian (v) vegan (vg) gluten free (gf) dairy free (df)

1.5% surcharge will be applied for all credit card payments