



SMALL

SOUPE DU JOUR

Chef daily special vintage soup, puff pastry

FOIE GRAS DE CANARD

Duck foie gras, mushroom duxelle, claypot rice [preorder]

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

smoked beef brisket, sweet potato, carrots, chilli jam (Vegetarian option avail.)

PRAWN BAGUETTE (2pcs) (df)

crispy whole prawn on baguette with yuzu mayo sauce

CRAB SOUFFLE

blue swimmer crab souffle with napolitana sauce (Vegetarian option avail.)

ESCARGOTS DE BOURGOGNE

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

BUTTERFLY KING PRAWNS (gf)

Chargrilled jumbo king 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)

slowcooked beef cheeks, red wine, carrots, mushrooms

BARRAMUNDI EN PAPILOTTE 'CHA CA' (gf, df, nuts)

barramundi fillet, turmeric, galangal ginger, roasted seasonal veggie

ANGUS BEEF SHORTRIB (gf)

slow cooked beef short rib, crispy kale, potato

PAN-SEARED DUCK BREAST (gf)

Pumpkin puree, oyster mushroom, roasted cherry tomatoes, tamarind cherry sauce

LEMONGRASS QUAIL

Crispy whole quail, kale, scotched egg, beurre blanc sauce, chilli oil

35

38

38

16

36

18

55

32

36

25

38

27



PASTA & RICE

BLUE SWIMMER CRAB LINGUINE (df) 36

onion, parsley, cream, white wine

SQUID INK SPAGHETTI GARLIC PRAWN (df) 36

squid ink spaghetti tossed cherry tomatoes, onions, white wine, garlic jumbo prawns

SCALLOP MORNAY FRIED RICE 35

Pan seared scallops, spinach, white wine, cream, parmesan cheese
[Prawn option available- 36]

DESSERT

PANNA COTTA (v, df) 18

coconut panna cotta, berry coulis

CRÈME CARAMEL (v) 18

Strawberry, vanilla ice cream

PANDAN MILLE-FEUILLE 20

Pastry layers with strawberries, vanilla ice cream

CHOCOLATE FONDANT 18

Chocolate cake soft centre, vanilla ice cream

SIDES TO SHARE

DUCK BREAST SALAD (gf, df)(nuts) 32

Pan seared duck breast, shaved cabbage, pickled carrots, mixed mint, chilli lime dressing

VIETNAMESE PRAWN PAPAYA SALAD (gf, df) 30

(nuts)
seasoned grilled prawn, fresh shaved papaya, mixed mints, pickled carrot, house-made chilli lime dressing

ROAST SEASONAL VEGETABLES (gf, df) 16

shallot oil, parmesan cheese, yuzu vinaigrette

FRIES 14

aioli mayo

POTATOES AU GRATIN 16

hollandaise sauce

BLACK GARLIC FRIED RICE (df) 14

black garlic, butter



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