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| 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 soufle 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* | 38  16  18    32  25  27 | 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 PAPILLOTE ‘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  36    55  36    38 |
| PASTA & RICE  **BLUE SWIMMER CRAB LINGUINE** (df)  *onion, parsley, cream, white wine*  **SQUID INK SPAGHETTI GARLIC PRAWN** (df)  *squid ink spaghetti tossed cherry tomatoes, onions, white wine, garlic jumbo prawns*  **SCALLOP MORNAY FRIED RICE**  *Pan seared scallops, spinach, white wine, cream, parmesan cheese*  *[Prawn option available- 36]*  DESSERT  **PANNA COTTA** (v, df)  *coconut panna cotta, berry coulis*  **CRÈME CARAMEL** (v)  *Strawberry, vanilla ice cream*  **PANDAN MILLE-FEUILLE**  *Pastry layers with strawberries,*  *vanilla ice cream*  **CHOCOLATE FONDANT**  *Chocolate cake soft centre, vanilla ice cream* | 36  36  35  18  18  20  18 | SIDES TO SHARE  **DUCK BREAST SALAD** (gf, df)(nuts)  Pan seared duck breast, shaved cabbage, pickled carrots, mixed mint, chilli lime dressing  **VIETNAMESE PRAWN PAPAYA SALAD** (gf, df) (nuts)  *seasoned grilled prawn, fresh shaved papaya, mixed mints, pickled carrot, house-made chilli lime dressing*  **ROAST SEASONAL VEGETABLES** (gf, df)  *shallot oil, parmesan cheese, yuzu vinaigrette*  **FRIES**  *aioli mayo*  **POTATOES AU GRATIN**  *hollandaise sauce*  **BLACK GARLIC FRIED RICE** (df)  *black garlic, butter* | 32  30  16  14  16  14 |