

## ENTRÉES / STARTERS

|                                                                                                                                   |           |
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| <b>French Onion Soup</b> and Emmental Crouton                                                                                     | \$20      |
| <b>Burgundy Snails</b> , Homemade Garlic Butter                                                                                   | \$21      |
| <b>Burrata Salad</b> , Heirloom Tomatoes, Truffle cream and Pine Nuts                                                             | \$22.50   |
| <b>Smoked Salmon</b> , Sour Cream and Toast                                                                                       | \$22.50   |
| <b>18-month Parma Ham</b> & Homemade Iberico Pork Rillettes                                                                       | \$22.50   |
| <b>Angus Beef Tartare</b> (100g) with Gherkins, Capers, Shallots, Parsley (seasoned to order)                                     | \$23      |
| <b>Homemade Foie-Gras Terrine</b> , Duck Liver Terrine, Onion Chutney, Toasted Bread                                              | \$28      |
| <b>Pan Seared Foie-Gras</b> (1pc or 2pc) served with Blueberry Sauce                                                              | \$25/\$48 |
| <b>Camembert Rôti</b> , Oven baked Whole Camembert Cheese with White Wine, Croutons and Garlic Confit (150gm), great for sharing! | \$25      |
| <b>Beef Bone Marrow</b> and Toasted Bread *~ 10 to 15min                                                                          | \$31      |

## SPÉCIALITÉS / MUST-TRY SIGNATURES

## SERVED WITH SALAD AND CHOICE OF SIDE:

Homemade Fries / Sauteed Spinach with Garlic / Burnt Roasted Broccoli with Almond Flakes

|                                                                                                |      |
|------------------------------------------------------------------------------------------------|------|
| <b>RIBEYE</b> - Grilled Australian <b>Black Angus</b> Ribeye with Shallot butter (250g)        | \$49 |
| <b>TENDERLOIN</b> - Grilled Australian Angus Beef Filet, Bordelaise Sauce (200g)               | \$58 |
| <b>SIRLOIN</b> - Grilled Australian <b>Black Angus</b> Beef Sirloin, Herbes de Provence (250g) | \$46 |
| <b>WAGYU PICANHA</b> - Grilled Australian Wagyu Picanha, Westholme (MB 4/5   250g)             | \$58 |

## PLATS / MAINS

|                                                                                                                                                                                               |           |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>LAMB CHOP</b> - Grilled Australian Lamb Chop, Herbes de Provence (2pcs/3pcs)                                                                                                               | \$49/\$59 |
| <b>COD FISH</b> - Grilled Filet of Atlantic Cod Fish, French Yuzu Cream Sauce                                                                                                                 | \$49      |
| <b>PORK CHOP</b> - Grilled Thick Duroc Pork Chop, Honey Mustard Sauce (300g) *~ 15min                                                                                                         | \$53      |
| <b>CASSOULET AU DOIS</b> - Traditional French White Bean Stew, Duck Leg Confit, Pork Toulouse Sausage and Pork Belly (served with salad only)                                                 | \$49      |
| <b>ROYAL COUSCOUS</b> - Semolina, Lamb Broth, Slow Cook Vegetable, Lamb Chop, Chicken Leg and Lamb Merguez (Friday & Saturday only)<br>Additional Merguez: +\$9   Additional Lamb Chop: +\$12 | \$46      |

## À PARTAGER / SHARING PLATTER

served with Homemade Fries and Salad only

|                                                                                                            |       |
|------------------------------------------------------------------------------------------------------------|-------|
| <b>OP RIB</b> - Grilled Australian Black Angus Beef Prime Rib (1kg) *~ 20 to 35min                         | \$168 |
| <b>THE BUTCHER'S SELECTION</b> - Black Angus Rib Eye (250g), Wagyu Picanha (250g), 2 Australian Lamb Chops | \$140 |

## KIDS

|                                                                         |      |
|-------------------------------------------------------------------------|------|
| <b>Grilled Angus Beef Patty</b> , Homemade Fries. Orange or Apple Juice | \$19 |
| <b>Chicken Nuggets</b> , Homemade Fries. Orange or Apple Juice          | \$16 |

## SIDES &amp; SAUCES

|                                                  |      |                            |     |
|--------------------------------------------------|------|----------------------------|-----|
| <b>Cream Spinach</b>                             | \$13 | <b>Blue Cheese Sauce</b>   | \$9 |
| <b>Burnt Roasted Broccoli with Almond Flakes</b> | \$15 | <b>Black Pepper Sauce</b>  | \$9 |
| <b>Sauteed Spinach with Garlic</b>               | \$11 | <b>Honey Mustard Sauce</b> | \$9 |
| <b>Homemade Truffle Fries</b>                    | \$15 | <b>Bordelaise Sauce</b>    | \$9 |

\*Preparation Time

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GST

