

Menu de Midi

\$42++ 2-course "Express" Set lunch

Not available on Saturdays, Sundays & Public Holidays

\$48++ 3-course set lunch menu

ENTRÉE

Traditional French onion soup, gratinated Gruyère cheese (NF)

White asparagus soup croutons, kelp powder & olive oil (VG NF)

Potato, ham, egg, Comté cheese, mushrooms
& gherkins salad, French dressing (NF GF)

Green asparagus & goat cheese quiche with side salad (VG NF)

Japanese pen shell clam carpaccio with pickled spring vegetables
blood orange vinaigrette (NF/GF/DF) **add \$6**

Pan fried foie gras with brioche, pistachio
mint & strawberries sauce (1 pc) **add \$10**

PLAT PRINCIPAL

Potato Gnocchi with morel mushrooms, white asparagus
Comté cheese, lemon & butter sauce (VG NF)

Normandy's stew of kitchen selection of seafood
with mushrooms & leek (NF GF)

Grilled pork loin, Duchesse potatoes, artichoke heart filled
with mushroom purée & grated horseradish (NF GF)

Pan roasted Barramundi, sauce Vierge & roasted potatoes (NF GF) **add \$10**

Crispy French duck leg confit with Sarladaise potatoes
& green beans, red wine sauce (NF GF) **add \$10**

Chargrilled Wagyu ribeye (MB 5), French fries & salad
choice of 1 sauce: red wine or Béarnaise sauce (NF/GF) **add \$15**

DESSERT

Cheese of the day

Vanuatu vanilla crème brûlée (VG/NF/GF)

Crème caramel with fresh strawberry (VG NF)

Rhubarb tart with frangipane, almond & vanilla ice cream (VG)

Grand Cacao 73% dark chocolate mousse (VG/NF/GF)

Coffee | Tea

All prices are subject to prevailing government taxes & 10% service charges