

SET LUNCH MENU



1-FOR-1

3-COURSE from \$68++

APPETISER

Bouillon de Bœuf aux Perles

Clear beef bouillon with pearl couscous, tender vegetables and chives, served with bone marrow financier.

or

Salade de Calamars Grillés

Chargrilled calamari with crisp lettuce, cherry tomatoes, parmesan chips and lemon dressing.

or

Tarte Fine de Crevettes Provençale

Crisp flatbread with garlic prawns, tomato concassé, melted cheese and basil oil.

MAIN COURSE

Cuisse de Poulet à la Moutarde

Braised chicken leg with whole grain mustard sauce, glazed carrots and homemade Alsatian spaetzle.

or

Saumon Bouillabaisse au Safran

Crispy salmon with saffron bouillabaisse broth, fennel, tomatoes and roasted potatoes.

or

Bœuf Bourguignon Parmentier Maison

Slow-cooked beef in red wine jus, topped with buttery mashed potato and toasted breadcrumbs.

or

Spaghetti aux Fruits de Mer, Écume d'Encre de Seiche

Spaghetti with seafood, cherry tomatoes, garlic, parsley and squid ink espuma.

(+\$14)

DESSERT

Fraise Melba

Vanilla soft serve, strawberry compote, whipped cream and crispy puffed rice.

or

Tarte Citron aux Figs Caramélisées

Lemon curd tart with caramelised figs, almond crumble and yuzu peel.

or

Sélection de Fromages

Seasonal cheeses with warm pretzel bun.

(+\$14)

Prices are subject to 10% service charge, and prevailing government taxes.

