



BANQUET MENU

Minimum 4 people — 89 per person

To Start

Bread and butter

Tartare de poisson épicé en taco

Spicy nori taco seafood tartare

Paté de foie de volaille

Chicken and duck liver parfait, plum jelly, chutney, toasted brioche

Saucisson

Cured sausage

Entrée

Fricassée de côtes de poulet

Chicken ribs, garlic, parsley, butter, lemon

Croquette de boudin noir aux pommes

Black pudding croquette, apple chutney

Tartare de boeuf

Beef tartare with condiments

Main

Épaule d'agneau entière

Slow-cooked lamb shoulder on the bone, rosemary, garlic, ginger

with pomme frites & salade du jour

Dessert

Mango Charlotte



AMUSE-BOUCHE

Snacks

Tartare de poisson épicé en taco — 17

Spicy nori taco seafood tartare (2 pieces)

Gyoza d'escargot au vin rouge — 15

Snail gyoza, bone marrow, spinach, red wine jus (2 pieces)

Beignets de legumes — 11

Tempura vegetables, salmon roe, crème fraîche (2 pieces)

Croquette de boudin noir aux pommes — 12

Black pudding croquette, apple chutney (2 pieces)

Churro au foie gras — 16

Churro, foie gras (2 pieces)

Bread and butter — 10

Baguette & sourdough



HUÎTRES ET CAVIAR

Oysters & Caviar

CAVIAR

Ocietra 30g 195 | 50g 290

Beluga 30g 250 | 50g 395

Served with buckwheat blinis, crème fraîche, chives & potato

TODAY'S OYSTERS

Natural half doz 42 | doz 84

Peach & green oil jelly half doz 48 | doz 96

Ask our staff about today's oysters



Credit card transactions incur a surcharge, 10% surcharge applies on Sundays and public holidays.

ENTRÉE

Assiette de charcuterie — 24/38

Charcuterie plate, ham, saucisson, rillettes, terrine, cornichons, pickled peppers

Tartare de boeuf — 28/42

Beef tartare with condiments

Tarte provençale — 28

Vegetable tart, zucchini, eggplant, carrot, mushroom, thyme, kale, hollandaise, tomato, duxelles

Paté de foie de volaille — 23

Chicken and duck liver parfait, plum jelly, chutney, toasted brioche

Fricassée de côtes de poulet — 25

Chicken ribs, garlic, parsley, butter, lemon

Carpaccio de fruits de mer — 28

Kingfish and salmon carpaccio, cherry tomatoes, lime, sunrise kumquat

PLATS CHAUD

Main course

Roulé de poisson sauce bonne-femme — 47

Roasted snapper, bonne femme sauce (citrus, tomatoes, herbs, parsley, tarragon, mushroom)

Steak frites aux champignons — 62

Ranger's Valley bavette, chips, mushroom sauce

Ris de veau — 42

Sweetbread, asparagus, cos lettuce, pencil leeks

Risotto d'anguille au comté — 39

Buckwheat risotto, eel, comte cheese

Raviole de homard — 68

Lobster ravioli, foie gras butter sauce

SIGNATURE EN-CROÛTE

"In Crust"

Signature boeuf en-croûte royal

Duck and beef en-croûte, foie gras, mushroom, madeira jus

Full serving — 289 (24hrs notice required)

À PARTAGER

To Share

Côte de boeuf — 195

Dry-aged Black Onyx angus 1kg rib eye, tarragon sauce, seaweed butter

Poisson du jour — 88

Fish of the day, butter lettuce sauce

Magrets de canard à l'orange — 95

Duck crown, candied mandarin and cashew nuts, chervil, orange sauce

Homard entier — 249

Whole lobster, garlic and rosemary butter, bisque, conchiglie

Épaule d'agneau entière — 95

Slow-cooked lamb shoulder on the bone, rosemary, garlic, ginger

ACCOMPAGNEMENTS

Sides

Pomme frites — 14

Pomme purée — 14

Lasagne — 25

Roasted cauliflower — 12

Salade du jour — 18

Ratatouille — 14

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