



BANQUET MENU

Minimum 4 people — 89 per person

To Start

Bread and butter

Tartare de poisson rouille en taco

Nori taco, seafood tartare, spanner crab, tarragon, pastis, rouille sauce

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

Rib eye substitute — 15

with pomme frites & salade du jour

Dessert

Mango Charlotte



AMUSE-BOUCHE

Snacks

Tartare de poisson rouille en taco — 17

Nori taco, seafood tartare, spanner crab, tarragon, pastis, rouille sauce (2 pieces)

Add caviar supplement — 12

Gyoza d'escargot au vin rouge — 15

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

Croquette de boudin noir aux pommes — 13

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 180

Sevruga 30g 200

Beluga 30g 250

Served with blinis, crème fraîche, chives & potato

TODAY'S OYSTERS

Natural half doz 42 | doz 84

Peach & green oil jelly half doz 48 | doz 96

Add caviar supplement — 12

Ask our staff about today's oysters



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

ENTRÉE

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

Add caviar supplement — 12

PLATS CHAUD

Main course

Roulé de poisson sauce bonne-femme — 49

Roasted snapper, bonne femme sauce

Add caviar supplement — 12

Poulet rôti — 48

Half roasted chicken, capers, cornichons, parsley, honey, mustard, ravigote sauce, breadcrumbs

Steak frites aux champignons — 59

Sirloin, chips, mushroom sauce

Ris de veau — 42

Sweetbread, asparagus, cos lettuce, mushroom, sauce chasseur

Risotto au comté — 39

Risotto, spinach, asparagus, zucchini, comté cheese

Magret de canard — 55

Duck fillet, candied white grapes, cashew nuts

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 — 199

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

Poulet rôti — 92

Roasted chicken, capers, cornichons, parsley, honey, mustard, ravigote sauce, breadcrumbs

Magrets de canard à l'orange — 99

Duck crown, candied white grapes, cashew nuts

Épaule d'agneau entière — 95

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

ACCOMPAGNEMENTS

Sides

Pomme frites — 14

Gratin dauphinois — 14

Snake beans — 19

Salade du jour — 18

Ratatouille — 14

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