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## BANQUET MENU

Minimum 4 people — 89 per person

### *To Start*

**Bread and butter**

### *Entrée to Share*

**Fricassée de côtes de poulet**

*Chicken ribs, garlic, parsley, butter, lemon*

**Saumon confit**

*Confit salmon, native greens, golden raisin and caper purée*

**Paté de foie de volaille**

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

### *Main to Choose*

**Poisson du jour**

*Fish of the day, green beurre blanc, pumpkin seed oil, toasted pumpkin seed, charred green onions*

**Joue de porc**

*Pork jowl, port jus, pickled mushrooms, cauliflower purée, apple chutney*

**Risotto au comté**

*Risotto, spinach, beans, zucchini, comté cheese*

*Served with gratin dauphinois & salad*

### *Dessert*

**Charlotte aux fruits**

*Raspberry, blackcurrant, blueberries, strawberries, coconut mousse charlotte*



## AMUSE-BOUCHE

### *Snacks*

**Tartare de poisson rouille en taco — 17**

*Nori taco, seafood tartare, 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)*

**Churro au foie gras — 16**

*Churro, foie gras (2 pieces)*

**Bread and butter — 10**

*Baguette & sourdough*



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## HUÎTRES ET CAVIAR

### *Oysters & Caviar*

#### CAVIAR

**Cru 30g 180**

**Beluga 30g 250**

*Served with blinis, crème fraîche, chives & potato*

#### TODAY'S OYSTERS

**Natural half doz 42 | doz 84**

**Add caviar supplement — 12**

*Ask our staff about today's oysters*



*Credit card transactions incur a surcharge, 10% surcharge applies on Sundays and 15% on public holidays.*

## ENTRÉE

**Tartare de boeuf — 28**

*Beef tartare with condiments*

**Vol au vent — 28**

*Puff pastry, vegetables, fennel cream*

**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*

**Saumon confit — 28**

*Confit salmon, native greens, golden raisin and caper purée*

**Add caviar supplement — 12**

## PLATS CHAUD

*Main course*

**Poisson du jour — MP**

*Fish of the day, green beurre blanc, pumpkin seed oil, toasted pumpkin seed, charred green onions*

**Add caviar supplement — 12**

**Joue de porc — 42**

*Pork jowl, port jus, pickled mushrooms, cauliflower purée, apple chutney*

**Steak frites aux champignons — 59**

*Sirloin, chips, mushroom sauce*

**Risotto au comté — 39**

*Risotto, spinach, beans, 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*

*Brussel sprouts, speck — 19*

*Salade du jour — 18*

*Eggplant, vinaigrette — 14*

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