DINNER

AVAILABLE EVERYDAY
6:00PM - 9:30PM (LAST ORDER)

DISTRACTIONS

TARAMA-ZA'ATAR
Smoked Cod Fish Roe, Sumac, Focaccia Toast - 16
GRILLED PIQUILLOS
Shallots, Olive Oil - 8

CHARCUTERIE

THE CHARCUTERIE BOARD
San Daniele Ham, Parisian Ham, Chorizo, Salchichón - 36
THE GOOD CHARCUTERIE
Charcuterie Board & Pâté (Min. 2 Guests) - 50
PÂTÉ DE CAMPAGNE
Homemade Duck & Pork Pâté, Cornichons - 18

OYSTER BAR

2 OYSTERS & CAVIAR LA FOLIE
Amélie Super Spéciale N°3, Superior Oscietra Caviar (10g), Shallots & Lemon Cream - 78
6 OYSTERS BLACK PEARL
Spéciale Nº4, Marennes-Oleron - 58
6 OYSTERS AMÉLIE
Super Spéciale Nº3, Marennes-Oleron - 68

STARTERS

BEEF TARTARE TRADITION
Tartare Sauce, Fresh Herbs, Cube Fries - 30
SMOKED SALMON ESSENTIAL
Homemade Jasmine Smoked, Soy Lemon Cream - 24

EGGS MAYO
Sherry Soy Aïoli, Fresh Herbs, Garlic Croûtons - 12
CHARRED LEEKS ESSENTIAL
Sauce Ravigote, Hazelnut Oil - 16

THE CAESAR SALAD
Crispy Bacon - 18 / Add Chicken +6 / Add Anchovies +4
LA SALADE PARISIENNE
Butter Lettuce, White Ham, Eggs, Potatoes, Mushrooms, Tomatoes
To Share / 1 to 2 Recommended - 24

CHEESE SOUFFLÉ
Gruyère Soufflé & Mix (20 min) - 22
THE FRENCH ONION SOUP
Caramelized Onions, Broth, Cheese Gratin - 20

CARVERY

WOOD-OVEN ROASTED PRIME RIB
Australian Angus Signature Black, Au Jus & Lemon Cream
180g - 58 / 300g - 88 / 500g - 140

TOMAHAWK CÔTE DE BOEUF
Australian Angus Black Onyx MS 3+
Served "Au Jus" & Moutarde
To Share / 2 to 4 Recommended - Priced per 100g (45min) - 26

WOOD-OVEN ROASTED RED SNAPPER
Bouillabaisse, Tomato & Onion
To Share / 1 to 2 Recommended (45min) - 78

MAINS

CHAR-GRILLED SEABASS VIERGE
Singapore sustainable (150g) Pastis Aïoli & Vierge - 32

GRILLED SALMON BÉARNAISE
Spinach & Asparagus - 38

"BUNTUT" INDONESIAN OXTAIL SOUP
Mandarin Rice, Sambal, Emping Crackers - 36

MINUTE "RIBEYE" STEAK FRITES
Australian Black Angus (180g) MS3 Ribeye - 56

RACK OF LAMB PROVENCALE
New Zealand (4 Bones -350g) - "Au Jus" & Vierge
To Share / 1 to 2 Recommended (30min) - 88

IBERICO PORK GRENOBLOISE
Lemon, Capers, Butter, Croûtons - 36

ROGNONS DE VEAU MOUTARDE
Sautées Veal Kidneys, Sauce Moutarde,
Mushrooms, Pearl Onions, Mashed Potatoes
To Share / 1 to 2 Recommended - 68

SIDES

LETTUCE & CROÛTONS
Garlic Croûtons, Old Jerez & Olive Oil - 8

MUSHROOMS GARLIC
Mushroom Mix Fricassée - 12
SPINACH SESAME
Spinach, Garlic, Sesame - 12

FRENCH FRIES ALLUMETTES
Hand-Cut Slim French Fries - 8
MASH TRADITION
Mashed Potato, Milk, Cream, Butter - 10

COQUILLETTES HAM & CHEESE
Parisian Ham, Parmesan, Gruyère - 16
RIGATONI TOMATO
Basil & Parmesan Cheese - 18

WOOD-OVEN ROASTED ASPARAGUS
Soy Lemon Cream - 16

DESSERTS

SOUFFLÉ AU PRALINÉ
Praliné Soufflé & Smooth Ice Cream (20min) - 18
THE REAL FRENCH TOAST
Caramelized Brioche French Toast & Smooth Ice Cream - 16

TART "A LA CRÈME"
Filo Tart, Yogurt Ice Cream, Chantilly - 14
BASQUE CHEESE CAKE
Cream Cheese Basque Cake - 12

RASPBERRY CHANTILLY
Raspberry Sorbet, Vanilla Chantilly - 14
MANGO - EARL GRANITÉ
Earl Grey Granité, Passion Fruit Syrup, Fresh Raspberries - 14

CHOCOLAT LIÉGEOIS SUNDAE
Chocolate Ice Cream, Chocolate Sauce, Chantilly, Almonds - 11
IRISH COFFEE SUNDAE
Coffee Ice Cream, Whiskey Biscuit, Hazelnut
Chocolate Sauce & Chantilly - 16

Menu items and wine selections are subject to change based on seasonality and availability.