

# Entrées Froides

## COLD STARTERS



### Tartare de Bœuf / Beef Tartare 68

Hand-chopped Australian beef tenderloin, mixed with shallots, gherkins, capers, and fresh parsley, topped with a confit egg yolk.

### Salade Cesar Grillée / Charred Baby Gem Caesar 28

Grilled baby romaine lettuce with house Caesar dressing, crispy beef bacon bits, croutons, and Parmesan cheese.

### Tartelette aux Noix de Saint-Jacques/ Scallops Mini Tartlet 68

Cauliflower and leek ash espuma with Hokkaido scallop, tomato salsa, Tobiko, and fig balsamic glaze.

### Huîtres / Oysters

Japanese Oysters  
3pcs 68 | 6pcs 120

French Fine de Claire oysters.  
1pc 24



# Entrées Chaudes

## HOT STARTERS

### Soupe à l'oignon Maison 36

Homemade French onion soup served with brioche croutons and melted emmental cheese.

### Soupes aux Champignons Maison, Huile d'Olive à la Truffe 38

Velvety wild mushroom soup with rich truffle and crispy oyster mushrooms, served with warm, crunchy toast.

### Escargots de Bourgogne au Beurre d'Ail Maison 39

Burgundy snails baked with rich, homemade garlic butter.

### Foie Gras Poêlé

1pc 40g 68 | 2pcs 80gm 120

Pan-seared duck foie gras with wine-poached apple, burnt orange, fresh greens, and a mixed berry wine reduction, served with toast.

### Camembert Rôti / Baked Camembert 125g (Sharing) 60

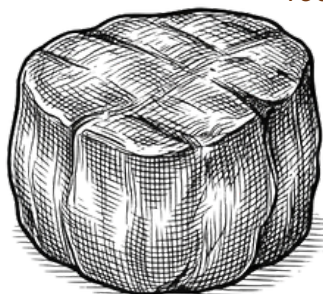
Baked Camembert drizzled with hot honey and house dukkah spice, served with warm brioche toast.



# Nos Steaks

## OUR STEAKS

*Served with a crisp mixed salad and your choice of golden fries, roasted vegetable medley, or seared king oyster mushrooms.*



### **Filet De Bœuf, Angus, Grillé MS2 200g 178**

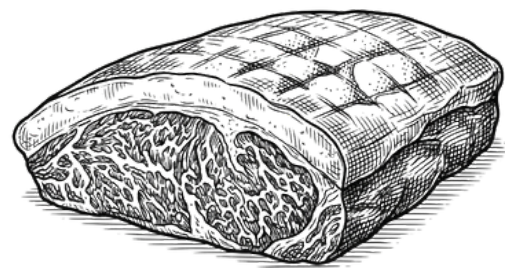
*Grilled, extra-tender Australian grass-fed Angus beef tenderloin fillet, perfectly seared for rich, succulent flavour.*

### **Entrecôte De Bœuf Grillée, Black Angus, MS2 250g 198**

*Grilled Australian 150-day grain-fed Black Angus beef ribeye, served with rich shallot butter.*

### **Wagyu Tajima Picanha Grillée MS8/9+ 250g 218**

*Grilled Australian-Japanese crossbred Wagyu rump cap (400-day grain-fed, MS8/9+), beautifully marbled for maximum savoury depth.*



### **Wagyu Petite Tender Grillé MS6/9 200g 158**

*Grilled Australian Wagyu petite tender (350-day grain-fed, MS6/9), expertly seared for a rich, tender, and savoury cut.*

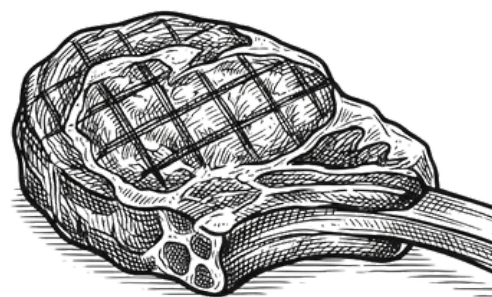
### **Rumsteck De Bœuf Wagyu Grillé MS4/5 200g 108**

*Grilled Australian Wagyu rump (350-day grain-fed, MS4/5), skillfully grilled to highlight its vibrant marbling and deep, savoury richness.*

### **Tomahawk de Bœuf Black Angus Grillé MS2 58/100g**

*\*1.1kg - 1.7kg*

*Grilled Australian Black Angus Tomahawk (150-day grain-fed, MS2), flame-grilled on the bone for a juicy, robustly savoury steak experience.*



## Tides

### **King Oyster Mushroom 22**

*Chargrilled king oyster mushroom, finished with vibrant, zesty chimichurri.*

### **Creamy Spinach 28**

*Rich, creamy spinach delicately infused with aromatic nutmeg.*

### **Roasted Vegetable Medley 24**

*House-roasted vegetables, glazed with honey and aromatic spices.*

### **Homemade French Fries 15 |**

### **Truffle 25**

*Hand-cut Agria potatoes | Tossed with black truffle, salsa and aged Parmesan.*

### **Pomme Purée 25 | Truffle 32**

*Velvety French potato purée | Infused with fragrant black truffle.*

### **Mac & Cheese 38 | Truffle 49**

*Indulgent, baked mac & cheese | Infused with fragrant black truffle.*

## Tauces

### **Black Pepper Sauce 15**

### **Chimichurri Sauce 15**

### **Creamy Garlic & Thyme 15**

### **Truffle Butter 25**



All prices are subject to a 10% service charge and prevailing SST.

# Plats

## MAINS

### 40 Garlic Chicken 68

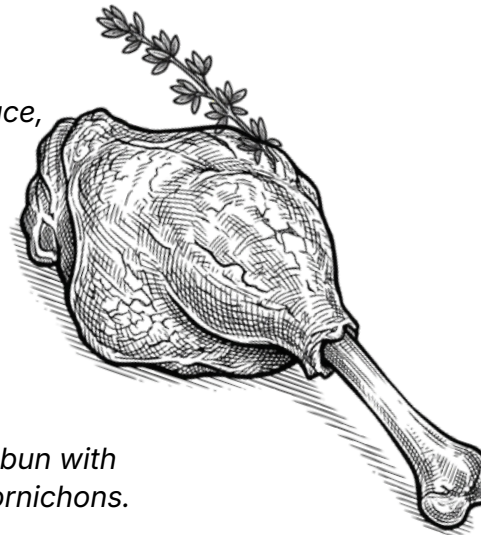
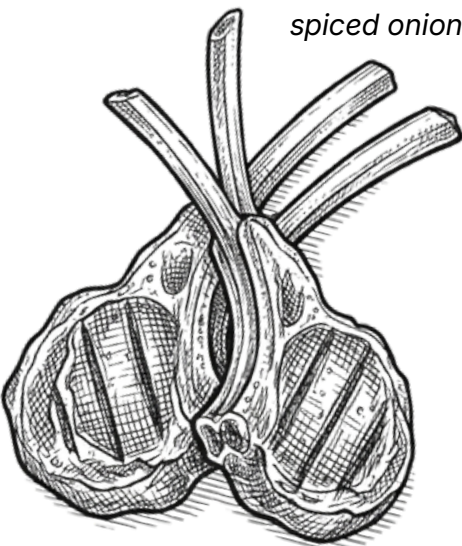
Half chicken brined for 24 hours, slow-roasted with garlic, fragrant aromatics, and rich butter.

### Bœuf Bourguignon Black Angus 108

Homemade Black Angus brisket slow-cooked in rich red wine sauce, served over velvety pomme purée.

### Confit De Canard rôti 88

Tender duck leg confit, slow-roasted to golden crispy perfection. Served with compressed zucchini, grilled king oyster mushroom, spiced onion purée, and a rich fig balsamic glaze.



### Burger au bœuf Wagyu & Emmental 78

Flame-grilled Wagyu patty in a homemade brioche bun with Emmental cheese, baby cos lettuce, tomato, and cornichons. Served with French fries and salad.

### Côtelettes d'agneau grillées australiennes 3pcs 158

Flame-grilled Australian lamb chops, delicately seasoned with aromatic Provençal herbs.

### Filet de flétan poêlé à la Grenobloise 98

Pan-seared halibut with brioche croutons, capers, lemon, and a shallot vinegar brown butter reduction. Served with French fries and salad.

### Tentacule de Poulpe Grillée 170

Grilled marinated octopus tentacle, served with smooth cauliflower purée, roasted capsicum sauce, and charred seasonal vegetables.

### Steak de Choux-Fleur Végétarien 68

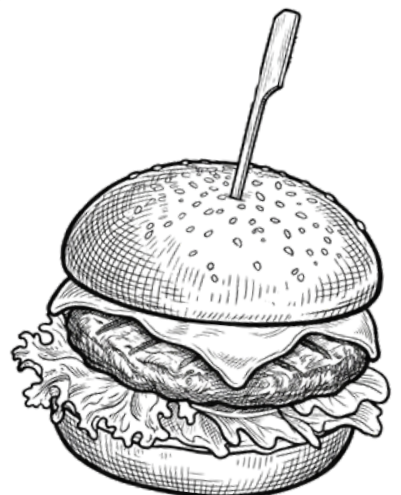
Grilled cauliflower steak topped with cauliflower and leek ash espuma, capers, truffle oil, and a burnt butter lemon sauce. Served with French fries and salad.

# Les Petits

## FOR THE KIDS

### Kids Mini Cheese Burger 32

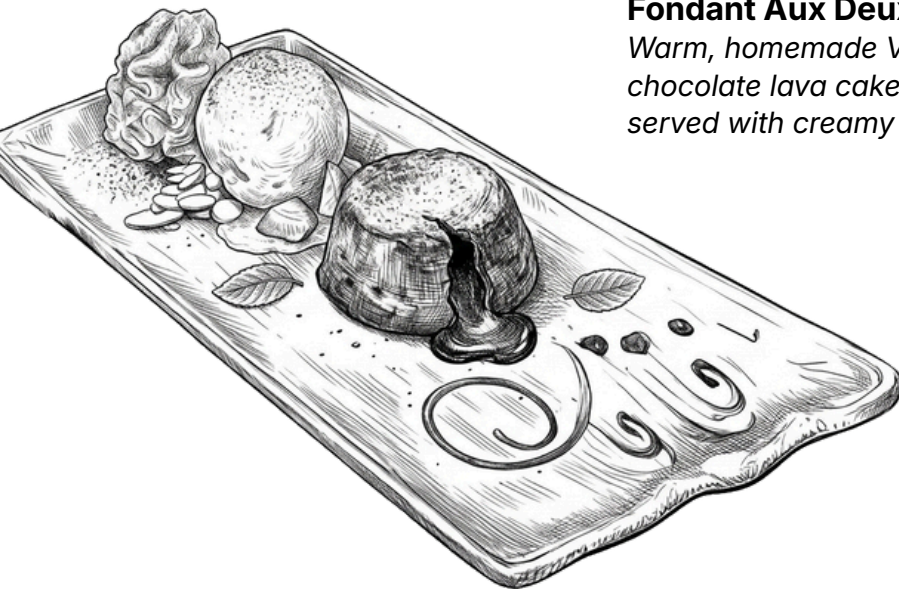
### Kids Mac & Cheese 30



# Desserts

## Crêpes Suzette 68

French crêpes flambéed with Grand Marnier tableside, served with creamy vanilla ice cream.



## Fondant Aux Deux Chocolats 48

Warm, homemade Valrhona double chocolate lava cake with a molten centre, served with creamy vanilla ice cream.

## Crème Brûlée 20

Rich, homemade vanilla custard topped with a crisp layer of caramelised brown sugar.



## Tiramisu « Maison » 35

House-made classic tiramisu.

+12 for a shot of Frangelico hazelnut liqueur

+12 for a shot of Baileys Irish Cream

## Crèmeux au Chocolat Noir 28

Rich dark chocolate custard served with fresh berries, vanilla crumble, meringue log, and candied walnuts.

## Gâteau au Fromage Basque (À Partager) 45

Caramelised and creamy homemade burnt cheesecake.

## Boule de Glace / Single Ice Cream Scoop 15

Chocolate / Vanilla / Calamansi Sorbet / Wild Berry

