

Menu Découverte

ALL-DAY SET

3-Course 188

Entrées STARTERS

**Soupe aux Champignons
Maison, Huile d'Olive à la Truffe /
Homemade Mushroom Soup**

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

**Foie Gras Poêlé /
Pan-Seared Foie Gras +10**

*30g foie gras, wine-poached apple,
burnt orange segment, salad, and
mixed berry wine reduction served
with toast.*

**Tartare de Bœuf /
Beef Tartare +8**

*Hand-chopped Australian tenderloin
mixed with shallots, gherkins, capers,
parsley, and confit egg yolk.*

**Escargots de Bourgogne au
Beurre d'Ail Maison /
Burgundy Snails**

*5 pieces of Burgundy snails with
homemade garlic butter.*

Plats MAINS

Picanha de Wagyu MB8/9+ / Wagyu Picanha MB8/9+ +32

Australian Wagyu Picanha (200g), served with chips and salad.

Boeuf Bourguignon / Angus Brisket Bourguignon

Homemade Burgundy-style Black Angus brisket red wine stew, served with pomme purée.

Flétan Poêlé à la Grenobloise / Pan-Seared Halibut Grenobloise

*Pan-seared halibut served with Grenobloise (brioche croutons, capers, lemon, shallot vinegar
reduction, and brown butter), served with French fries and salad.*

Confit de Canard Rôti / Roasted Duck Confit

*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.*

Desserts

Crêpes Suzette +22

*contains alcohol
French crêpe flambéed with
Grand Marnier at your
tableside, served with vanilla
ice cream.*

**Fondant aux Deux
Chocolats / Dual
Chocolate Lava Cake**

*Homemade Valrhona double
chocolate lava cake served
with vanilla ice cream.*

**Gâteau au Fromage
Basque / Basque
Cheesecake**

*Homemade Basque
cheesecake, served with
berry coulis and fresh berries.*

** Unavailable on eves of, public holidays, and special festive days. Kindly speak to our team for availability.*

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