

THE
[fRENCH]
WINDOW

3-COURSE SET LUNCH

STARTER

V SOUP VERT

Broccoli, Spinach & Green Pea, Kale
Croutons & Extra Virgin Olive Oil

or

CROQUE MONSIEUR

Béchamel, Milano Salami, Comte Cheese & Gruyere, Truffle Oil

or

SEAFOOD COCKTAIL SALAD

Marie Cocktail Sauce, Butter Lettuce, Fresh Dill

MAIN

ROYAL SEA BREAM

Meuniere Sauce

or

DUCK LEG CONFIT

Orange & Rosemary Sauce

or

V PORCINI MUSHROOM RAVIOLI

Sage, Italian Parsley & Aged Parmigiano Cheese

or

GRILLED PURE ANGUS RIB EYE (+\$88)

Homemade Butter Café de Paris, Gravy

DESSERT

DARK CHOCOLATE GELATO

Chocolate Soil, Roast Hazelnut

or

COCONUT AGAR-AGAR JELLY

Mango Sauce

or

CHEESE SELECTION

Brittany Brie, Comté 10 Months, Poitiers Goat Cheese, Walnut Bread

\$408 per person
includes Coffee or Tea

V Vegetarian / Vegan

Please advise our staff if any specific dietary restriction

Menu items are subject to change depending on the freshness of ingredients. Please contact our staff for the updated menu.