3-COURSE SET LUNCH

STARTERS

SWEET CORN SOUP
Baguette Bread Croutons, Datterini Tomato Confit, Coriander

HOMEMADE GRAVLAX NORVEGIAN SALMON
Honey Dijon Mustard Dressing, Trout Roe, Chives

SPRING CHICKEN CURRY COLONIAL SALAD
Butter Lettuce, Grapes & Green Apple

MAINS

PAN SEARED ROYAL SEA BREAM
Provençale Herbs Butter Sauce

ALSATIAN DUCK LEG CONFIT
Orange & Ginger Gravy Sauce

GRATINED GNOCCHI PARISIENNE
Béchamel Sauce, Champignon Mushroom & Gruyere Cheese

GRILLED PURE ANGUS RIB EYE (+$88)
Homemade Butter Café de Paris, Gravy

DESSERTS

MANGO MOUSSE
Chocolate Soil, Blackcurrant Sauce

LIME SORBET
Marinated Berries, Mint

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

$408 per person
includes Coffee or Tea

Vegetarian / Vegan

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