



## Oyster

6 pcs Gillardeau N° 5	960
6 pcs Gillardeau N° 3	1,350

## Cheese & Cold Cuts

Cheese Selection of 2	340
Cheese Selection of 3	490
Cheese Selection of 5	790

Ask for a tour of our cheese counter

Parma Ham	320
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24 months dried cured Italian ham

Truffle Parma Ham	480
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24 months dried cured Italian ham with black truffle

Cold Cut Board	940
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Choice of 5 cold cuts

G-Board	940
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Choice of 3 cheeses & 3 cold cuts

Jamón Iberico "Pata Negra"	980
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48 months dried cured ham

Scarlett Board	1,720
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Choice of 5 cheeses & 5 cold cuts, 1 pâté

## Pâtés & Terrines

Pâté de Campagne	510
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Kurobuta pork, Cognac, house seasoning

Pork Rilette	580
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Slow cooked confit pork paté

Le Pâté en Croûte	580
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Kurobuta pork, French foie gras, in house-made puff pastry

Foie Gras Terrine	790
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A Southwestern French recipe using duck foie gras

Foie Gras Duo	990
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Pan-seared foie gras served with foie gras terrine

Terrines & Pâtés Board	990
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Chef's selections

## First Impressions

Sardines en Boîte	480
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Spanish sardines (served in can), toast, seaweed butter

Niçoise Salad	480
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Spanish tuna, white anchovies, black olives, quail eggs, mesclun salad, basil oil

Tasmanian Smoked Salmon	510
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Oak-smoked Tasmanian salmon, served with shallots, sour cream, boiled egg

Burrata Salad	520
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Burrata cheese, candy tomatoes, basil, balsamico

Lyonnaise Salad	580
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Smoked duck breast, duck gizzard, diced foie gras terrine, poached egg, bacon, frisée lettuce

L'Os à Moelle	580
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Bone marrow, tomato confit, chimichurri

Le Crabe Royal d'Alaska	620
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Alaskan King Crab, mango and avocado purée

Burgundy Snails	680
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6 pieces, baked in garlic and parsley butter

Pan Seared Foie Gras	790
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Pork belly confit, artichoke, mustard sauce

Lobster Caesar Salad	1,200
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Half Maine Lobster, cos lettuce, pumpkin seeds, bacon, Caesar dressing

## Dinner

Ask for our daily specials

Please inform our staff of any food allergies prior to placing your order.

## Tartares

Salmon	480
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Raw salmon, lime, argan oil, sesame, smoked à la minute, served with French fries and salad

Tuna	480
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Raw akami tuna, soy sauce, wasabi, ginger and coconut milk, served with French fries and salad

Beef Tartare 'à la Montmartre'	780
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Hand-cut raw beef tenderloin, served with French fries and salad

## Soups

Traditional French Onion Soup	310
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Beef consommé with Gruyère cheese and croûtons

Lobster Bisque	370
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Cream emulsion covered in a puff pastry dome

Truffle & Mushroom Soup	410
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Porcini cream soup, 63 degrees perfect egg

## From The Grill

### AUSTRALIAN WAGYU BEEF, 4-6 WEEKS DRY AGED

Rib Eye 250g.	1,650
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Striploin 350g.	1,850
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La Côte de Bœuf 1kg.*	3,300
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Prime Rib with bone

### AUSTRALIAN WAGYU BEEF, GRAIN FED

Rib Eye 250g.	1,350
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Tenderloin 250g.	1,550
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Le Châteaubriand 600g.*	2,950
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Tenderloin center-cut

Tomahawk 1.3kg.*	3,750
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Grain fed

### AUSTRALIAN ANGUS BEEF, GRASS FED

Striploin 250g.	1,150
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Rib Eye 250g.	1,250
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Tenderloin 250g.	1,450
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\*Served with béarnaise, black pepper,

blue cheese sauce and potato wedges

### AUSTRALIAN LAMB

Organic Lamb Chops	990
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Served with potato mille feuilles and red wine sauce

### KUROBUTA PORK

Kurobuta Tomahawk 800g.	1,150
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Served with potato wedges and chimichurri sauce

## On The Side

220

Creamy spinach/ mesclun salad/ French fries/ mushroom fricassée/ mixed vegetables/ ratatouille/ mashed potatoes/ garlic bread/ sautéed asparagus

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## From The Land

Le Confit de Canard	680
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Duck leg confit, sautéed potatoes, mushroom, spinach, duck jus

Le Coquelet de Ferme Rôti aux Herbes de Provence	880
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Roasted baby chicken, Provençal herbs, truffle mashed potatoes and salad

Lamb Shank	760
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Slow cooked in natural jus, mashed potatoes, seasonal vegetables

La Joue de Boeuf	850
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12 hours-braised wagyu beef cheek, sautéed mushrooms, bacon, mashed potatoes

## From The Ocean

Tasmanian Salmon	820
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Sautéed kale, ginger carrot coulis

La Quenelle de Brochet	860
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Pike fish dumpling mousse, Duxelle, Chardonnay sauce

Mediterranean Sea Bass	1,100
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Grilled, fillet served with crispy bacon and crushed potatoes

Pan-Seared Snow Fish	1,200
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Chiang Mai risotto, tomato coulis

Scallops d'Hokkaido	1,300
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Parmigiano Reggiano, kale and truffle cream

Grilled Maine Lobster	2,200
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Sautéed potatoes, grilled lemon

## From The Garden

Grilled Seasonal Vegetables	310
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Charcoa-grilled seasonal vegetables, balsamico (served lukewarm)

Roasted Cauliflower	320
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Whole cauliflower, marinated in coconut cream, cumin, tamarind sauce

Eggplant Miso	380
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Grilled, miso glazed, soy sauce, sambal, roasted black and white sesame

## Pastas & Risotto

Bolognese	440
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Minced beef, tomato sauce, house-made fettuccine

Carbonara	440
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Cream, crispy bacon, poached egg, house-made fettuccine

Truffle Risotto	440
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Mushroom, truffle cream sauce, asparagus

Scampi Aglio e Olio	480
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Prawns, red chili, garlic, cherry tomato, house-made fettuccine

Vongole	480
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Atlantic clams, garlic, cherry tomato, white wine sauce, olive, cilantro, house-made fettuccine

Truffle Mac & Cheese	540
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House-made macaroni cooked with truffle and Comte cheese