

Napoleon

\ SET LUNCH

TO BEGIN

Soupe de Saison

Seasonal soup

Duo de Charcuterie

Duck rillettes & chorizo Iberico de Bellota

Tarte Flambée La Basquaise

Oven-baked flatbread from Alsace served with salad roasted bell peppers, chorizo Ibérico de Bellota, caramelised onions

Burrata ✓

Fresh burrata DOP served with fried shallots, olive oil & aged balsamic

+3.5

Tartare de la Mer du Jour

Seafood tartare of the day

+3.5

TO CONTINUE

Filet de Loup de Mer

Seabass fillet served with braised fennel & homemade mashed potatoes

28

Risotto à la Truffe ✓

*Fresh black truffle risotto, shiitake mushrooms
(Add seared Hokkaido scallops for \$8)*

27

Cuisse de Canard Confit Maison

Homemade duck leg confit served with sauteed Russet potatoes & duck jus

30

Côte de Porc

Pork chop served with mashed potatoes, vin Jaune (yellow wine) & button mushrooms sauce

32

Tartare de Boeuf

Hand-cut Wagyu beef tartare served with French fries

35

Bavette Frites

Australian Angus flank steak served with French fries & mixed salad, beef jus

33

TO END

+6

Assortiment de Fromages Fermiers Français

Duo assortment of French farmed cheeses 50g

Mousse au chocolat

Valrhona 70% homemade chocolate mousse

Crème Brûlée

Madagascar vanilla crème brûlée

Affogato

Artisan gelato vanilla ice cream with espresso

Artisan Gelato (two scoops)

Valrhona dark chocolate | Vanilla | Pistachio | Raspberry sorbet

Selection of Coffee or Tea

from Café Richard or Tea Forte Signature

+3.5

Subject to 10% service charge & GST

Vegetarian - ✓