



**2 COURSE \$178**

**3 COURSE \$198**

**Entrées**

Brandade Soft Egg

Caesar Salad with Anchovy & Bacon

Grilled Eggplant, Pumpkin & Brie Salad

Soup of the Day

Clams a la Plancha (+30)

**Principals**

Oven Baked Sea Bass with Carrot & Pommery Mustard Sauce

Oven Baked Half Spring Chicken, Mesclun Salad & Sweet Potato

Grilled USDA Prime Ribeye & Fries (+70)

Braised Beef Cheeks with Potato Mousseline

Oxtail Saffron Risotto (+30)

**Desserts**

Crème Caramel

Banana Crumble with Chocolate Icecream

Blue Cheese Gelato, Honey Comb



### **White**

*2013 Macon Villages Sélection Farges Vieilles Vignes,  
Henri Perrusset*

*Glass- \$90*

### **Red**

*2011 Chateau la Tour des Remparts Graves Rouge*

*Glass- \$90*

### **Coffee**

*(Black Coffee, Milk Coffee, Cappuccino, Latte, Espresso) \$20*

### **Tea**

*(Darjeeling, Red Jade Bergamont, Dong Ding Oolong,  
Keemun, Hojicha) \$20*

### **Non Alcoholic**

*(Iced Lemon Tea, Sparkling Elderflower Presse, Lime Soda,  
Apple Juice, Orange Juice) \$20*