



LUNCH SET

12pm - 3pm

2 Courses \$220 (1 starter or 1 Dessert & 1 main)

3 Courses \$250 (1 starter, 1 main & 1 dessert)

Starters

Seasonal Soup

Mix Salad

Charcuterie Board

Mains

Beef Bavette, Pepper corn sauce with French Fries

Daily Market Grill Fish with Roasted Veggies and Vierge sauce

Veal Axoa with Roasted Potatoe and salad

Tomato Wagyu Beef Pasta

Desserts

Madeleine Signature

Homemade Daily Tarte

Cheese Platter *(add \$70)*

Still or Sparkling we are serving environmentally friendly water at \$15 per guest

Subject to 10% SVC Charge



DINNER SET

3 Courses \$600 Per Person

Starters

Seasonal Soup
Poireaux Vinaigrette
Coquille Saint Jacques
Charcuterie Board

Mains

Daily Market Grill Fish with Roasted Veggies and Vierge sauce
Grill Pork rack, Mustard sauce with french fries (*Origin: SRF - Kurobota*)
Duck leg confit, Red wine sauce with Roasted potatoes
Lobster Pasta Signature

Desserts

Madeleine Signature
Profiterole
Cheese Platter Selection

**Subject to 10% SVC Charge*



ENTREES

Classic Onion Soup		110
Seasonal Soup 🍃		110
Poireaux Vinaigrette	<i>(Leek served cold with Dressing)</i>	170
Coquille Saint Jacques	<i>(Scallops Gratinee in the Shell)</i>	190
Charcuterie Board		310
Mix Board	<i>(Charcuterie and Cheese)</i>	330

MER

Bouillabaisse Signature	<i>(French seafood stew serve with Rouille and toast)</i>	698
Lobster Pasta Signature	<i>(+ 40\$ With Prawns)</i>	290
South Style Clams	<i>(Served with french Fries)</i>	250
Daily Market Grill Fish	<i>(Price may vary)</i>	...

TERRE

Grill Pork rack, Mustard sauce	<i>(Origin: SRF - Kurabota)</i>	380
Roasted Chicken Signature		<i>(60 min)</i> 600
Beef Picanha with Green peppercorn sauce from Madagascar	<i>(200 g - 400 g / Origin: Wagyu SRF)</i>	390 / 780
Veal Axoa	<i>(Basque Veal stew make with Minced veal and Bell pepper)</i>	210

GARNITURES

Mix Salad 🍃	<i>(Mix Green Salad with radish, cherry tomato and carrot)</i>	70
French Fries 🍃		70
Seasonal Baked Veggies 🍃		90
Roasted Potatoes	<i>(roasted with garlic, chorizo, thyme and rosemary)</i>	100

DESSERTS

Madeleine Signature		140
Profiterole		180
Homemade Daily Tarte		160
Cheese Platter	<i>(Artisanal & MOF Selection)</i>	210

Still or Sparkling we are serving environmentally friendly water at \$15 per guest