



---

**Lunch Hours 12pm – 3pm**

---

**2 Courses \$220 (1 starter & 1 main)**

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

**Starters**

Grilled Romaine Salad with Crab Meat & Guacamole

Chicken Liver Mousse, Apricot Jelly (Add \$10)

Egg Cocotte, Bacon, Toast & Salad

Gazpacho

Confit Cherry Tomato Tart with Burrata

**Mains**

Saltbaked Threadfin with Brussel Sprouts

M9 Mayura Bavette with Confit Baby Potatoes (Add \$75)

Croque Monsieur, Salad (Add \$5 For Madame)

Tuna Tartare, Kumquat, Soy Dressing

**Desserts**

Cheese Platter (add \$50)

Freshly Baked Madeleines, Chocolate Mousse

Dessert of the Day

Subject to 10% SVC Charge



## Starters

White Onion Soup, Chives	95
Grilled Romaine Salad, Crab and Guacamole	110
Grilled Obsiblue Prawns, Olive Oil, Herbs	160
Clams in Shellfish Broth, White wine and leeks	180

Chicken Liver Mousse, Apricot Jelly	120
Roasted Bone Marrow, Parsley Butter Jus	190
Beef Tartare	230
Charcuterie Board	300

## Mains

Lobster Linguine (Add Obsiblue Prawn \$30)	260
Signature Bouillabaisse: Fish, Clams, Lobster and Prawns with Fish soup	For 2 600
	For 4 1100
Grilled Turbot, Lemon	700g 350
Duck Leg Confit, Le Puy Lentils, Lardons and Red Wine Jus	260
Australian Wagyu Bavette M9 with Salad And French fries	180g 340
	400g 510
Roasted Whole Chicken, Peas	Without Sides 600
	Served with Potatoes 700
Grilled French Cote de Boeuf with Bone, 1kg, with Salad And French fries	1120

## Sides

Roasted Baby Carrots, Orange	80
Sautéed Brussel Sprouts	80
French Fries	80
Baked Baby Potatoes in Chicken Fat	90

## Desserts

Crème Caramel	70
Freshly Baked Madeleines, Chocolate Mousse (7mins)	100
Chocolate Fondant, Vanilla Ice Cream	110
Cheese Platter	120