



SOUPS

WILD MUSHROOM SOUP 14 
Soupe aux champignons
 Trio wild mushroom, sliced baguette

FRENCH ONION SOUP 14 
Soupe à l'oignon
 Sautéed onions, beef broth, mozzarella croutons

SALADS

BAKED BRIE SALAD 16 
Salade de Brie chaud
 Spinach Brie cheese salad, pomegranate, pumpkin chips, dijon citrus dressing

AVOCADO KALE SALAD 16 
Salade de Kale à l'avocat
 Crispy anchovies, diced beetroot, walnuts, dried cranberries, avocado mousse, honey citrus dressing


WATERMELON SALAD WITH GRILLED PRAWNS 18 
Salade de Pastèque
 Grilled prawns, seared watermelon, arugula, cheddar crisp, black sesame paste, honey citrus dressing

STARTERS

CHICKPEA CROQUETTES 14 
Croquettes aux pois chiches
 Marinated chickpea, fresh herbs, spiced garlic cream

POTATO GRATIN DAUPHINOIS 16 
Potatoes au gratin
 Sliced potatoes baked using gratin technique

TRUFFLE FRIES 16 
Frites aux truffes
 Thinly cut fries, truffle oil, fresh herbs and spices, cheese

BAKED AUBERGINE & SPICED PRAWNS 18 
Aubergines grillées aux crevettes
 Spiced prawns, baked brinjal, olive oil, garlic


*Prices are exclusive of GST & service charge


MAINS


All mains are excluding sides except Striploin Steak

BEEF BOURGUIGNON 26 
Bœuf bourguignon
 Premium braised beef cubes, homemade broth, toasted bread


CHICKEN CORDON BLEU 26 
Cordon bleu de poulet
 Breaded chicken breast, turkey ham, swiss cheese, dijon sauce, purple sweet potato purée

SALMON MEUNIÈRE 26 
Saumon meunière
 Poached salmon, lemon butter cream sauce

SEA BASS IN PARCHMENT 28 
Sea bass en papillote
 Baked seabass in parchment paper, seasonal vegetables, rich broth butter raisin rice

DUCK CONFIT 30 
Confit de canard
 Crispy duck leg, red cabbage, berry reduction, green pea purée

STRIPLOIN STEAK 32 
Bifteck de contre-filet
 240g sliced meltique striploin, arugula, chimichurri sauce
 Choose One: **Rosemary & Garlic Spice** or **Cajun Spice Rub**
 Inclusive of **1 Side** of Your Choice

HERB CRUSTED LAMB RACK 33 
Carré d'agneau aux herbes
 Pan-seared oven-baked lamb rack, mint yogurt, purple sweet potato purée, cherry tomatoes

PICK YOUR SIDES 7 Each

Complete your meal with our delicious sides

BUTTER RAISIN RICE

CREAMY SPINACH 

GARLIC MASHED POTATO 

MESCLUN SALAD

TRUFFLE FRIES

SAUTÉED SEASONAL VEGETABLES

PASTAS

	Regular	Sharing
MUSHROOM TRIO TRUFFLE SPAGHETTI 22  <i>Trio de champignons et truffe</i> Portobello, shimeji, and button mushrooms, truffle sauce	22	33

SPAGHETTI VONGOLE 22 <i>Spaghetti alle vongole</i> Sautéed clams, chilli & garlic oil, clam jus	22	33
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SMOKED DUCK AGLIO OLIO 24  <i>Aglio olio au canard fumé</i> Spaghetti, smoked duck, bird's eye chilli	24	36
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SQUID INK PASTA 26 <i>Pâtes à l'encre de seiche et crevettes</i> Spaghetti pasta, grilled squid & prawns, homemade squid ink paste	26	39
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PRAWN AND SCALLOP TAGLIATELLE 28  <i>Tagliatelles aux noix de Saint Jacques et crevettes</i> Spicy tomato cream sauce, rocket salad	28	42
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THE SECRET GARDEN



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 Chef's Recommendation  Vegetarian Friendly