

WINES BY THE GLASS

Champagne

G.H. Mumm Grand Cordon Brut, Reims NV 899
(12cl)

White

2016 Chablis Joseph Faiveley 599

Burgundy • France

2016 Riesling 'Von Unserm' Trocken Balthasar Röss 499

Rheingau • Germany

2016 Etna Bianco DOC 'Alta Mora' Cusumano 520

Sicily • Italy

2016 Sauvignon Blanc Letter Series 'B' Brancott 530

Estate Marlborough • New Zealand

Rosé

2017 'Le Petit Rosé' Jacob's Creek 320

Adelaide Hills • Australia

Red

2014 Pinot Noir Joseph Faiveley 520

Burgundy • France

2015 Malbec Benmarco 430

Mendoza • Argentina

2015 Merlot 'Armador' Odfjell 520

Maipo Valley • Chile

2015 Double Barrel Shiraz Jacob's Creek 490

Barossa Valley • Australia (15cl)

Sweet

2009 Château de L'Ecole Julie Gonet-Médeville 370

Sauternes • France (7, 5cl)

Red
sky



Weekday Lunch

11.30 hrs to 14.30 hrs

By Chef Christian Ham

“PLATS DU JOUR” DAILY SPECIAL

Monday

Whole Corn Fed Baby Chicken “Coquelet au Vin”

Red wine sauce, glazed pearl onions,
turned carrots and potatoes

895

Tuesday

Beef Bourguignon,

Caramelized carrots and onions, crushed potatoes,
fresh parsley

955

Wednesday

Duo of Pan Seared Lamb Chop
and Stew Lamb Navarin

Slow cooked white coco beans with fresh tomato

755

Thursday

Prime Rib of Beef from the Carving Trolley

Mixed mushrooms, mashed potatoes,
green pepper sauce

655 /100g.

Friday

Skin Seared Salmon Fillet

Spinach and hazelnut mousseline,
lemon butter sauce

755

Starters

Organic chicory and frisée salad with warm
bacon lardons, shallot vinaigrette and 63 °C soft
poached egg 395

Salmon tartare with horseradish, cucumber and
avocado 495

Pan fried foie gras with rhubarb – pomegranate
compote and candied kumquats 695

Warm crab cake with avocado, caper mayonnaise
and radish salad 495

Creamy lobster bisque with sour cream 395

Mains

“Steak Frites” 150g rib eye with French fries and
herb butter or Béarnaise sauce 955

Butterfish in parsley and lemon served with
caramelized leeks and velvety mashed potatoes 755

Truffle and corn filled Agnolotti pasta with
mushrooms and Reggiano parmesan cheese 695

Duck leg confit with sautéed potatoes and spinach 895

Tender braised pork “Navarin style” on Linguine
pasta with spring vegetables 755

Desserts & Cheese

French artisanal cheese selection with rustic
baguette 395

Amalfi lemon with seven textures and meringue 325

Valrhona chocolate bar almond daquoise 355

Fresh fruit carpaccio with forest berry sorbet 295

All prices are subject to 10% service charge and 7% government tax.