

FOOD MENU

- 1. OYSTERS (MINIMUM 2 PCS)** pc 100
SERVED WITH BREAD & BUTTER
- 2. SMALLS HAMBURGER** 190
COMES WITH FRENCH FRIES
- ADD CHEESE 220
- ADD BACON 250
- 3. PORK RILLETTE** 330
(FRENCH GRANDMOTHER'S RECIPE) SERVED
WITH SLICED BAGUETTE
- 4. BLUE CHEESE CHICKEN SANDWICH** 250
CHICKEN FILLET TOPPED WITH BLUE
CHEESE, WASABI MAYO, ROCKET LEAVES ON
BAGUETTE
- 5. FOIE GRAS** 350
SERVED WITH BREAD & SALAD
- 6. QUESADILLAS** 230
LIGHTLY BAKED WITH SPINACH AND
BACON, SERVED WITH SOUR CREAM
- 7. SEARED TUNA** 420
SERVED ON FRIED WONTON WITH WASABI
MAYO TOPPED WITH TOBIKO
Half 220
- 8. SMOKED SALMON** 420
SERVED ON TOAST WITH SOUR CREAM,
TOPPED WITH CAVIAR AND CAPERS
Half 220
- 9. NACHOS**
CHICKEN 220
BEEF 250
- 10. CHEESE PLATTER** 490
BLUE, CAMEMBERT, COMTÉ, BRIE, BOURSIN,
GOAT
- CHOICE OF 4 320
- 11. COLD CUT PLATTER** 490
SMOKED HAM, PEPPER SAUCISSON,
SAUCISSON SEC, CHORIZO

12 : HAM PLATTER	310
HAM & PICKELS	
13 : MIXED PLATTER	490
4 CHEESES + 4 COLD CUTS	
14: CROUSTILLANT	200
15: CROTTIN GOAT CHEESE SALAD	290
WITH WALNUT OIL AND PINE NUTS	
16: DEEP FRIED CHICKEN WINGS	220
17: MOO / NUA DET DIEOW	
SERVED W/ NAM JIM JEOW DIPPING SAUCE	
- DEEP FRIED PORK	200
- DEEP FRIED BEEF	280
18: EN GAI TOD	
CRISPY CHICKEN KNUCKLES	150
19 : FRIED RICE	
CHOICE OF CHICKEN, PORK OR SHRIMP	160
20 : YUM WOON SEN GOONG	
SPICY GLASS NOODLES WITH SHRIMP	220
21 : SOM TAM	
PAPAYA SALAD THAI STYLE	120
22: SOM TAM AND CHICKEN WING	220
23 : ONION RINGS	
WITH CHILI MAYO + BBQ SAUCE	130
24 : CALAMARI	
WITH CHILI MAYO + BBQ SAUCE	220
25: FRENCH FRIES	130
26: CHEESE FRIES	150