

# **BOIRE ET MANGER**

**Modern French bistro**

## **LES ENTREES**

**Bouillabaisse - French traditional mixed seafood stew with saffron & tomato serve with garlic bread 178**

**Foie gras & organic egg - goose liver & ceps organic eggs Omelette with figs, garlic bread, salad & balsamic reduction 158**

**Pate de Campagne – French country pate of Pistachio & green pepper corn with cornichon & toast 178**

**Combo fish Tartar - Skipjack Tuna & salmon tartare with toast 188**

**Quinoa & avocado - quinoa with avocado, fresh buffalo cheese , pomegranate, balsamic 148 (V)**

**Caesar salad – Crispy Romain & Bayonne ham, organic poached egg, avocado, 1000 island crab dressing 128**

**French bean salad – poached French beans, olives, tomatoes, purple potato, avocado, quail eggs, seared tuna 138**

**Fresh Oyster - Seasonal fresh Oyster market price -**

**Fresh seasonal mussels in wine garlic sauce with roasted purple potato – 300gm - 198**

## **LES PLATS**

*Ham & crab pasta-*

**Bayonne ham and Crab claw meat with Trofiette pasta in green basil, parmesan cheese sauce 198**

*French confit duck leg-*

**French Confit Duck leg with citrus & dijon puree, mashed potato 8oz 198**

*Roasted half French chicken-*

**Roasted half French chicken, roasted seasonal vegetables, roasted potatoes, 21 oz 198**

*Greenland cod loins-*

**Pan seared Greenland Cod loins, seafood puttanesca stew 9oz 338**

*Home made Tagliatelle-*

**Home made Tagliatelle with chanterelle mushroom & oxtail bourguignon, crispy parmesan 228**

*Arborio rice & Razor Clams-*

**Arborio rice with chanterelle mushroom & chili garlic razor clams 228**

*Tasmanian Salmon steak -*

**Tasmanian salmon filet 9oz with wasabi mashed, puttanesca sauce, dill cherry tomato & pickle lemon emulsion 198**

*Home made Tortellini -*

**Homemade mixed mushroom, spinach & ricotta cheese Tortellini in Roquefort sauce (V) 198**

## **COUPES SIGNATURE DU CHEF**

**De La Valley black Angus rib eye 300gm -10 oz roasted seasonal vegetables, roasted potato, 398**

**Japanese Bone-in Kurobuta Pork loin 350gm – 12 oz grilled pears, peppers, pommery mango & apple puree 328**

**Roasted Australian lamb saddle 280gm 10 oz mint & dejon crusted saddle, roasted potato, seasonal vegetable 348**

**Aussi black angus outskirt 300gm -10 oz tender and juicy outskirt with mashed potato seasonal vegetables, 328**

**Kobe Cuisine oyster blade steak 250 gm - 9 oz Wagyu oyster blade steak, roasted potato, roasted vegetable 368**

**Porterhouse Beef Steak – Grilled T-bone-in porterhouse steak, roasted potato and vegetables 528**

**Choice of sauce pick one – Bearnaise / green pepper corn gravy / Roquefort gravy (blue cheese ) Ceps gravy / Chimichurri salsa**

## **ACCOMPAGNEMENTS**

**Roasted purple potato with miso mayo -58**

**Mashed potato with Truffle paste - 58**

**roasted seasonal vegetables - 68**

**Mixed green salad with balsamic 58**

**Quinoa bowl - 78**

**French fries – 58**

**Baked sweet corn cob - 58**

**LE FORMAGE PLATTER – five cheese selection with chefs special garnish 348**

**CHARCUTERIE BOARD – chefs selected sliced cured meat, toast & condiments 288**

## **LES DESSERT**

**Apple Pie – home baked apple pie with choice of ice cream -88**

**Crepe – French crepes with different flavours & topping - 88**

**(Flavours – caramel / maple /Chocolate / Nutella – topping - naughty banana / poached pear /ice cream**

ALL ITEMS ARE SUBJECT TO 10% SERVICE CHARGE

**BETTER FUTURE WITH BETTER FOOD**