



Small Plates

Hummus, Fresh Herbs, Toasted Bread ^
\$14++

Smoked Mackerel, Wild Mint*, Seasonal Vegetable Confit
\$14++

Selection of 4 kinds of Cheeses, Roasted Nuts, Grapes, Toasted Bread"
\$14++

Salmon Rilette, Pickled Vegetables, Toasted Bread
\$15++

Baba Ghanoush, Lentil Crackers
\$18++

Large Plates

Croque Monsieur
\$38++

Croque Smoked Chicken
\$38++

Meadowsweet*, Pumpkin, Coconut, Coriander, Blue Crab
\$26++

Sweet Plates

Chocolate Mendiante (100gr)
\$18++

Sweet Tooth of the Season
15++



Food by Chef Jeremy Gillon

* Wild-foraged & hand picked herbs from Savoie region in France, ^ Vegan, " Vegetarian
Wednesday - Saturday 5:30 pm - 9:30 pm.



Mocktails

Lychee, Rose & Raspberry Soda

Lychee, Raspberry Cordial, Rose, Perrier Water

“Discarded”

Cascara & Rooibos Tea, Vanilla, Honey, Citrus

Garden Fizz

Seedlip Garden 108, Snap Pea, Citrus, Egg White, Perrier Water

Mo - Musa

Banana, American Oak, Maple, Chocolat, Coconut

Sencha - Ume

Plum Honey topped up with Sencha and Perrier Water

Suntory

Premium Malt Beer from the Japan, 330 ml

gls
\$17

btl

Wine selection

Domaine De Rome, Sancerre Blanc, Le Champ Pendu 2018

Vincent Girardin, Bourgogne Rouge, Cuvee St. Vincent 2018

\$20
\$20

\$110
\$110

Bruno Paillard Champagne, Extra Brut Premiere Cuvee NV, France

\$30

\$180



All mocktails are priced at \$12+-. Beer and Wine is subjected to GST & Service charges.