



Set for 2 – \$125.00

Salmon Tartare

(Sashimi Grade Salmon, Avocado, Lemon capers Vinaigrette, Crème Fraîche)

French Onion Soup

(Caramelized Onion, Beef Broth, Gruyere Crostini)

Poulet Rotisserie For 2

(Roasted Free Range Chicken, Truffle Mashed Potato, Vegetables Ragout)

1 Bottle of Selected Wine

3 Course – \$48.00

CHOICE OF 1 APPETIZER

Country Pate

(Pork & Foie gras Pate, Pickles)

French Onion Soup

(Caramelized Onion, Beef Broth, Gruyere Crostini)

Pan Seared Foie Gras (50gm)

(Caramelized Apple, Roasted Hazelnuts, Jus Bigarade)

CHOICE OF 1 MAIN

Saveur Duck Leg Confit

(Mash Potato, Mushroom, Orange and Red Wine Sauce)

Pan Seared Norwegian Salmon

(Pan Seared Norwegian Salmon, Parsley Potato, Sauce Veirge)

Filet Mignon Au Poivre (+\$14)

(Pepper Crusted Beef Fillet, Cognac, Pepper Sauce, Potato Au Gratin)

CHOICE OF 1 DESSERT

Pistachio Panna Cotta

(Candied Pistachio, Baileys Cream)

Cheese and Condiments

(Selection of French Cheese with Condiments)

Madagascar Vanilla Crème Brûlée

(Served with Fresh Raspberries)

Cold Appetizers

Oyster of the day

1/2 Dozen

**Market
Price**

Country Pate

Pork & Foie gras Pate, Pickles

\$18

Charcuterie

Cold Cuts & Rillettes served with Pickles

\$20

Salmon Tartare

Sashimi Grade Salmon, Avocado, Lemon capers Vinaigrette, Crème Fraîche

\$18

Hot Appetizers

Lobster Bisque

Creamy, smooth flavorful Lobster Soup, Chive Cream

\$20

French Onion Soup

Caramelized Onion, Beef Broth, Gruyere Crostini

\$15

Pan Seared Foie Gras (100gm)

Caramelized Apple, Roasted Hazelnuts, Jus Bigarade

\$26

Saveur's Pasta

Warm Capellini, Sakura Ebi, Truffle Oil, Kombu

\$9

Escargots à la Bourguignonne

Snails, Garlic & Parsley Butter

\$16

Fish

Atlantic Cod Fillet, Boullabaisse Sauce

Shellfish Stew, Fennel

\$38

Pan Seared Norwegian Salmon

Parsley Potato, Sauce Veirge

\$26

Meats

Poulet Rotisserie For 2

Roasted Free Range Chicken, Truffle Mashed Potato, Vegetables Ragout

\$52

Saveur Duck Leg Confit

Mash Potato, Mushroom, Orange and Red Wine Sauce

\$22

Wild Game Pithivier

Quail, Duck, Foie Gras and Wild Mushroom Pie, Madeira Sauce

\$39

Roasted Pork Rack

Seasonal Root Vegetables, Charcuterie Sauce

\$30

Filet Mignon Au Poivre

Pepper Crusted Beef Fillet, Cognac, Pepper Sauce, Potato Au Gratin

\$42

Macaroni Au Gratin

Baked with Three Cheese, Smoked Bacon, Garlic Crust

\$24

Vegetables & Sides

Mashed Potato

\$8

Mixed Green Salad

\$8

Sauteed Green Beans

\$8

Sauteed Mushrooms

\$8

Fries

\$12

Potatoes Au Gratin

\$12

Young Vegetables Ragout

\$12

Truffle Mashed Potato

\$16

Desserts

Cheese and Condiments

Selection of French Cheese with Condiments

\$26

Madagascar Vanilla **Crème Brûlée**

Served with Fresh Raspberries

\$12

Valrhona Chocolate Fondant

Served with Vanilla ice cream

\$15

Pistachio Panna Cotta

Candied Pistachio, Baileys Cream

\$12

Home made Ice cream and Sorbet

\$6

Drinks

Mineral Water

\$1.2

Sparkling Water

\$6

Soft Drinks

coke/ coke light/ sprite/ root beer/ tonic

\$4

Floats

coke/ root beer/ coffee

\$7

Flavored Sodas

lychee/ elderflower/ raspberry

\$6

Juices

apple/ orange/ grapefruit

\$5

Espresso

\$4

Black Coffee

\$5

Hot Tea

english breakfast/ earl grey/ chamomile/ oriental sencha/ black tea and ginger/ morrocan mint

\$5

Bottle Beers

Corona

\$12

Asahi

\$12

Erdinger

\$16

Red Wines

Pierre Jean Merlot

\$40

Terra Andina Lifestyle Scandalous Carmenere

\$56

Terra Andina Lifestyle Elegant Pinot Noir

\$56

Terra Andina Lifestyle Bold Cabernet Sauvignon

\$56

Terre Forti Merlot

\$51

Roche Mazet Cabernet Sauvignon

\$53

30 Mile Shiraz

\$56

Finca El Camino Malbec

\$53

White Wines

Pierre Jean Chardonnay

\$40

Terra Andina Lifestyle Fresh Sauvignon Blanc

\$56

Roche Mazet Chardonnay

\$53

30 Mile Sauvignon Blanc

\$56

Finca El Camino Torrontes

\$53