



## STARTERS FIRST

Escargot Vol au Vent with Riesling, cepes and morels	780
Soft-shell crab, papaya-green mango salad and peanuts	660
Sautéed foie gras, creamy polenta, dates, cashew nut and aged port wine	1100
Arugula and mizuna salad tossed with balsamic dressing and shaved Parmesan Reggiano	310
FRESH Oysters shallot vinegar, tomato horseradish and lemongrass vinaigrette on the side	150/ pc
HOT Oysters 3 Cheese and 3 Rockefeller	880
T Duck liver mille-feuille with mango-ginger chutney and pistachio crust	1000
Marinated sardines with a spicy avocado purée set on a tomato jelly	540
Monte Cristo salad with lobster and scallops	880
Classic Caesar Salad	580
TOPPED WITH EITHER: scallops OR smoked salmon OR tiger prawns	850

## HOT SOUPS

Consommé Madrilène, herb goat cheese tortellini	430
T Classic Lobster bisque	560
Traditional French onion soup with Gruyère cheese	440
Asparagus velouté	470

## FOR SHARING \*

PLEASE ALLOW 30 TO 40 MIN PREPARATION AND COOKING TIME

Generous Alsatian sauerkraut with champagne 3580 / for three  
sauerkraut, potato, pork knuckle, smoked pork belly, ham, sausage Montbeliard, Strasbourg, Morteau and Viennoise

*includes starter:*

Soft-shell crab and peanut salad, papaya and green mango

Châteaubriand (500gms) 8350 / for two  
Australian beef tenderloin, buttered potatoes, mushrooms and sauce Colbert

*includes starter:*

Monte-Cristo salad with lobster and scallops

\* PRIVILEGE CLUB MEMBERSHIP DISCOUNT NOT APPLICABLE ON THESE ITEMS

Prices are INCLUSIVE of prevailing TAXES  
and SUBJECT to SERVICE CHARGE ONLY

MAY 2012



## THE MAINS

Roasted "Boudin Noir", caramelized apple and truffle mash potato	970
Grilled Australian lamb chops, chorizo and white bean stew lamb jus	1330
T Veal cheeks bourguignon and green asparagus conchiglioni persillade	1150
Pink Sea bream "a la plancha", buttered Chinese cabbage and bourbon vanilla sauce	990
Baby red mullet fillet, eggplant caviar oriental style, sweet corn croquette and anchoiade jus	920
Pan-fried scallops "a la grenobloise" green pea mash, arugula and pommes gaufrette	1150
Vegetable and feta moussaka	540
Sautéed Parmesan gnocchi "Nicoise"	580

## \* GRILLED

U.S Certified Angus Prime Tenderloin / 180g	2460
Wisconsin Super Prime Sirloin / 220g	2230
Wisconsin Super Prime Rib eye / 250g	2120
Australian Beef Tenderloin / 180g	1680
Australian Rack of Lamb / 200g	1560
Darne of Norwegian Salmon / 220g	1110
Chilean Sea bass fillet / 180g	1780
King Prawns / 5 pieces	1150

WITH A CHOICE OF SAUCE:

Béarnaise / Hollandaise / Bordelaise / Red wine / wild mushroom or a selection of mustards

AND A CHOICE OF SIDE DISH:

mashed potato / potato gratin / roasted root vegs / truffle & balsamic tossed vegetables /  
buttered vegetables / sauerkraut

KINDLY INFORM OUR STAFF PRIOR TO YOUR MEAL  
OF ANY DIETARY RESTRICTIONS OR ALLERGIC REACTIONS YOU MAY HAVE  
TO ASSIST OUR CHEFS CONSIDER YOUR PREFERENCES & REQUIREMENTS.

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