

Bites

TRUFFLE CHEESE CROQUETTES (2 PCS)  \$68

FIGS & GOAT CHEESE \$128
W/ PROSCIUTTO & CRISPY PARMESAN CHEESE

PACIFIC CRAB CAKE (2PCS) \$108
W/ HOMEMADE GUACAMOLE AND CRAB ROE

TOMATO TART  \$88
W/ PEELED HEIRLOOM CHERRY TOMATOES,
RICOTTA CHEESE & FRESH BASIL

CHIMICHURRI MERGUEZ \$128
MERGUEZ LAMB SAUSAGE W/ CUMIN VELOUTE
& CORIANDER CHIMICHURRI SAUCE

SOY GLAZED TUNA TARTARE \$128
W/ WASABI DRESSING, CORIANDER,
HORSERADISH & DICED TOMATO

BURGUNDY SNAILS (ESCARGOTS) \$108
W/ GARLIC & PARSLEY BUTTER

LAYERED POTATO CAKE BITES \$88
W/ HOMEMADE PRESSED POTATO CAKE,
SOUR CREAM, CHIVES & SALMON ROE

MINI BEEF CHEESE BURGER (2PCS) \$118
W/ COCKTAIL SAUCE

MORTADELLA \$98
SERVED W/ BURRATA CHEESE AND PISTACHIO &
NAAN BREAD


HOMEMADE MEATBALLS (3PCS) \$128
W/ TOMATO SAUCE & GARLIC BREAD

Seafood

CLAMS “À LA BASQUE” \$148
COOKED IN CARTA FATA

SEABASS (130G) \$188
W/ POLENTA, FRENCH BEANS &
CHAMPAGNE SAUCE

SAUTEED OCTOPUS \$178
W/ CHERRY TOMATOES, OLIVES & CAPERS

SAUTEED SPICY BABY SQUID (120g)  \$158
W/ BELL PEPPER, CORIANDER, AND CHILLI

Meat

CLASSIC BEEF TARTARE (200g) \$238
W/ CAPERS, ONION, MUSTARD & FRIES

DUCK CONFIT, MUSTARD SAUCE \$188
W/ LYONNAISE POTATOES
(ALLOW 20 MINS.)

BRAISED LAMB \$168
W/ CARROT , CUCUMBER & MINI CIABATTA

BEEF TENDERLOIN (130G) \$178
W/ MASHED POTATOES & ROSEMARY

QUAIL “CORDON BLEU” \$228
DEBONED QUAIL STUFFED W/ CURED
HAM & EMMENTAL CHEESE
(ALLOW 15 MINS.)

Pasta

RAVIOLES DU ROYANS  \$138
W/ CREAMY TARRAGON SAUCE

LOBSTER LINGUINE \$248
W/ BISQUE & WHOLE LOBSTER TAIL

PISTACHIO RIGATONI \$148
W/ PISTACHIO SAUCE & RICOTTA CHEESE

Sides

MIXED GREEN SALAD  \$68

GREEN ASPARAGUS  \$88
W/ BEARNAISE SAUCE

SEASONAL VEGETABLE  \$68

FRENCH FRIES  \$78
W/ TRUFFLE MAYO

Desserts

LEMON TART \$88
W/ LEMON CUSTARD

DUCK EGG CREME CARAMEL \$78
W/ WHIPPED CREAM

CHOCOLATE ‘MESS’ \$88
CHOCOLATE MOUSSE W/ WHIPPED CREAM,
CHOCOLATE SAUCE & ALMONDS

HOMEMADE “CHURROS” \$68
W/ CINNAMON & CHOCOLATE SAUCE