

Comptoir

Bar à Hors D'Oeuvre

Bites

- TRUFFLE CHEESE CROQUETTES (2 PCS)  **\$68**
- CAMEMBERT IN ROTI **\$138**
W/ DRIED APRICOTS, NUTS & ROTI CANAI
(ALLOW 10. MINS)
- PACIFIC CRAB CAKE (2PCS) **\$108**
W/ HOMEMADE GUACAMOLE AND CRAB ROE
- PICKLED CHERRY TOMATOES W/ BURRATA  **\$108**
MARINATED CHERRY TOMATOES & GRILLED GUAVA
- CHIMICHURRI MERGUEZ **\$128**
MERGUEZ LAMB SAUSAGE W/ CUMIN VELOUTE & CORIANDER CHIMICHURRI SAUCE
- TUNA & PASSION FRUIT CEVICHE **\$128**
GREEN MANGO & CUCUMBER
- BURGUNDY SNAILS (ESCARGOTS) (6PCS) **\$108**
W/ GARLIC & PARSLEY BUTTER
- PRESSED POTATOES EN "TARTIFLETTE" (3PCS) W/ BACON, REBLOCHON CHEESE & ONION **\$98**
- MINI BEEF CHEESE BURGER (2PCS) W/ COCKTAIL SAUCE **\$118**
- MORTADELLA (3PCS) **\$108**
SERVED W/ BURRATA CHEESE AND PISTACHIO & NAAN BREAD
- HOMEMADE MEATBALLS (3PCS) W/ TOMATO SAUCE & GARLIC BREAD **\$128**

Seafood

- CLAMS "À LA BASQUE" **\$148**
COOKED IN CARTA FATA
- SEARED HAMACHI (150G) **\$198**
W/ JICAMA, CRAB ROE & LEMON BUTTER SAUCE
- SAUTEED OCTOPUS  **\$178**
W/ CHERRY TOMATOES, OLIVES & CAPERS
- SALMON TATAKI (150g) **\$188**
W/ SALMON ROE, EDIBLE FLOWERS & MANDARIN SAUCE

Meat

- BEEF TARTARE ON BONE MARROW **\$288**
W/ CAPERS, ONION, MUSTARD & TOAST
(ALLOW 20 MINS.)
- 5 SPICES DUCK CONFIT **\$198**
W/ LEEK, CUCUMBER, POTATOES & HOISIN SAUCE
(ALLOW 20 MINS.)
- SUPREME OF ROASTED GUINEA FOWL **\$228**
W/ TERMITE MUSHROOM, GREEN PEAS & TARRAGON CREAM SAUCE
- HANGER STEAK (250g) **\$188**
W/ TRUFFLE MASH & VEAL JUS
- PORK LOIN **\$188**
W/ TARO CAKE, CARAMELISED APPLE & VEAL JUS
(ALLOW 15 MINS.)

Pasta

- RAVIOLES DU ROYANS  **\$138**
W/ CREAMY TARRAGON SAUCE
- FREGOLA W/ TIGER PRAWN **\$198**
SUN DRIED TOMATO & SAFFRON
- PISTACHIO RIGATONI **\$148**
W/ PISTACHIO SAUCE & RICOTTA CHEESE

Sides

- MIXED GREEN SALAD  **\$68**
- GREEN ASPARAGUS  **\$88**
W/ BEARNAISE SAUCE
- FRENCH BEANS  **\$78**
- FRENCH FRIES  **\$78**
W/ TRUFFLE MAYO

Desserts

- CHOCOLATE TART **\$88**
W/ MARSHMALLOW & SEA SALT
- DUCK EGG CREME CARAMEL **\$78**
W/ WHIPPED CREAM
- BERRIES MASCARPONE **\$88**
SPECULOOS, BLUE BERRIES & RED BERRIES
- HOMEMADE "CHURROS" **\$78**
W/ CINNAMON & NUTELLA

