

Set Dinner(Ala carte available)

2 Course \$438(One Starter +One Main OR One Main +One Dessert)

3 Course \$510 (One Starter + One Main + One Dessert)

Une Entrée + un plat ou un plat+ un dessert \$438

Une Entrée + un plat + un dessert \$510

LES ENTREES - STARTERS

PLAT PARTAGES -- SHARING PLATTERS

Huitre La Perle du Terroir Oyster No. 1- Les 6 \$295 Les 9 \$438 Les 12 \$537(Set with 2pcs)

Freshly shucked French oysters, with shallot vinegar

Assiette de Charcuterie par Monsieur Max numero 1 en France de la Charcuterie \$295

Artisan Charcuterie cold cut platter by Monsieur Max best SW in France

CRISPY CRUST, PIZZA NAPOLETANA 9 inches \$175 (Set) MEZZO METRO LARGE \$250

Margarita – add Pepperoni\$30 , Proscuitto \$30 or Four Cheese \$60

Salade Fraiche Tomate Basilic \$220

Fresh garden heirloom tomato salad with feta onion and basil

Truite de Mer Marinée á la Betterave avec crudités's au Moutarde \$209

Beetroot cured Wild Ocean trout with piccalilli and fromage blanc

Salade Niçoise de la Plage \$218 _____ Marinated fresh red tuna with onion, tomatoes, green beans, olives & basil, anchovy dressing _____ **Tartare De Thon**

Antiboise \$218

Fresh tuna tartar with green olive and tomato confit

Moules au Pastis \$298

Mussels steamed in pastis with rosemary cream

Poêlée de Saint-Jacques à la Provencale, Pistou de Basilic \$238

Pan-fried scallops, basil & tomato confit

Soupe de Poissons de Roche, Rouille et Croutons \$218

Typical seafood soup from Marseille with garlic toast and rouille

Croustillant de Chèvre Chaud à la Pancetta , Vinaigrette de miel (Veg Option Available) \$207

Baked goat cheese on puff pastry bacon with sautéed onions and wild thyme honey dressing

Les Plats

LES POISSONS - THE FISHMONGER

Bouillabaisse de Marseille \$420

Fresh Mediterranean seafood steamed in a delicious saffron & tomato broth (Additional \$70 for set)

Spaghetti Vongole ou Cozze \$310

Chili 'n' Garlic Pasta with Clams or Mussels with Vino

Truite de Mer Grillé aux Epices Marocaines et sa crème fraiche aux fines Herbes \$328

Grilled Ocean Trout with Harrisa, herbs & sour cream on chick pea salad

Poêlée de Gambas Persillées 'PiriPiri' en salade Taboulé \$430

'PiriPiri' grilled king prawns with parsley, chili & garlic on mint couscous (add \$70 for set)

Loup de Mer Braise à Lai et tomato au vineiagre de zeres \$418

Whole French Seabass steam roasted with Tomato and Garlic in Sherry Vinegar (Add \$60 for set)

Dorade Royale Grillée au Romarin et Flambée au Pastis \$398

Whole grilled French Sea bream /bass with fresh rosemary, flamed with pastis (Additional \$50 for set)

LES VIANDES - THE BUTCHER

Tartare de bœuf à l'Anchoïade & œufs fermiers --\$280 plus Frites Chips \$320

Beef Tartare (Grass fed Argentina) with Anchovy & Caper Dressing & free range Egg

Wagyu Picanha Steak grillé aux Poivre, Haricots Verts et Frites Maison \$480

Grilled Australian Wagyu Rump Cap steak with a green peppercorn sauce, served w/ hand cut chips and green beans (Additional \$90 for set)

Daube Provençale en croute servic avec sa purée de pommes de terre \$ 360

Beef stewed in red wine with black olives and bacon (pot Pie)

Pavé D'Agneau Grillé, Jus Corsé à la Tapenade, en Cassoulet \$390

Slow Grilled Lamb rump with a black olive sauce & on braised white beans (Additional \$70 for set)

Paupiette de Poulet Provencale en robe de Bayonne sauce ala Ail \$370

Free Range French Chicken wrapped in Ham rolled with Cheese , Cream of roasted Garlic and

Magre de Canard Fumé a notre four sur Celeriary, jus aigre douce de Cerise \$360

Smoke Roasted Duck Breast on root Celery sour Cherries & Caramalized Onion (Additional \$50 for set)

LA LÉGUMERIE - VEGETARIAN

Gratin de Légumes Provencaux au Fromage de Chèvre (VEG)\$290

Gratinated Ratatouille with goat cheese & crème fraiche

Fettucini aux Quatres Fromages , Arômes de Truffe blanch (VEG) \$310

Fettuccini w/ four cheese & white truffle aroma

Risotto aux cèpes fraîche , fromage et (Bacon optional) \$310

Porcini Risotto topped with Cheese and (Bacon optional)

Macaroni Rigata a la carbonara et Pecorino al Tortufu \$210

Baked Macaroni Cheese with White Truffle, Pecorino + crispy Bayonne Ham (or without Ham)

☞ Gluten Free Bread Available \$40 ☞

+10% SERVICE CHARGE

FROMAGE ET DESSERTS

Assiette de Fromages Affinés à la confiture de Apricot \$238

Artisan's cheese Plate, Served with Apricot Jam, dried Fruits & Nuts (Additional \$40 for set)

Crème Brûlée Maison et Son Biscuit aux Amandes \$90

Vanilla custard with caramelized crispy top and almond biscuit

Gatáux de fromage Blanc aux compote Cerises \$92

Cheese Cake with whole wheat and cherries Jubilee

Mousse de Chocolat et son Sorbet de Framboise\$95

Ice dark chocolate mousse cake with raspberry sorbet

Pavlova Banane et Chocolat \$90

Banana, chocolate pavlova and Almond ice cream , St Tropizen

Tarte Fine aux Pommes et sa Glace Vanille \$90

Warm apple tart with Vanilla Ice Cream

Fondant au Chocolat à la Cannelle avec sa Glace Pistache\$110

Melting chocolate cake with pistachio Ice Cream and Raspberry Coulis

Crème au citron et crumble Fromage Blanc au Basilic \$90

Chilled lemon cream with basil crumble

Sorbet & Ice Creams \$92

Vanilla, chocolate, strawberry, pistachio, Almond Ice Cream
passion fruit & mango, lemon & lime, raspberry sorbet(2scoops)

DIGESTIVES

Cognac VSOP \$130, Marc \$120, Armagnac \$140, Poire Williams \$130

Sambuca \$90/ Grappa \$100/ Lemoncello \$90

Calvados \$110, Havana 7 anejos \$155

Baileys/ Grand Marnier/Cointreau/Malibu/Kahlua/Frangelico \$90

Sherry/ Madeira/ Harvey Bristol \$90/ Patron Cafe \$130

COLONEL \$120(Absolut Vodka with Lemon Sorbet)

White Port- Offley/Graham's \$100

Red Port- Taylor's Ruby Port \$100, Barro's Port \$100, Barro's 10 Years \$130

Niepoort 1999 \$200

COFFEE & TEAS

Cuban Coffee with Vanilla and Milk \$75

Regular Coffee \$65, Double Espresso \$65

Cappuccino, Café latte, Flat White \$70, Mocha \$70, Espresso \$45 Mocchiato \$50

Jasmine Tea/Peppermint/Camomile/English Breakfast, Earl Grey, Green Tea \$50

Home-made Ice lemon or Ice Mint Tea \$65/Iced Latte \$75/ Iced Cappuccino \$75

Affogato \$110 /Irish Coffee \$145/ Baileys Coffee \$145

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