



A La Carte

Available Mondays to Saturdays Dinner 6pm to 9pm

Saturday Lunch 11.30am to 2pm

Food will be served whenever ready

STARTERS

1) Charcoal Grilled Spanish Octopus \$19

Grilled Spanish octopus tentacle over charcoal, garlic, tomatoes, basil, finished with extra virgin olive oil & citrus, aged balsamic

2) Pan Seared Foie Gras from Rougie \$19

Pan fried foie gras coated with Dragée, served with Korean strawberries & granny smith apples, poultry jus & yuzu

3) Pan Roasted Hokkaido Scallops \$19

Pan roasted Hokkaido scallops 2pc, butter stewed Holland leeks, roasted hazelnuts, sauce vichyssoise

4) French Tomatoes Salad \$16

Le Jardin Rebelais tomatoes, spinach, tossed with aged balsamic & nuts

5) Potato & Leeks Soup \$12

Potato and leeks blended soup with chicken broth base, finished with pepper & extra virgin olive oil

6) Clams Mariniere (300g) \$19

Sautéed Manila clams with shallots, garlic, butter and white wine, tomatoes

MAINS

1) Roasted Australian Pyrenées Lamb Shoulder (180g) \$32

Slow cooked Pyrenées lamb shoulder for 12hours then finished roasting with rosemary, ratatouille, roasted baby potatoes

2) Charcoal Grilled Australian Wagyu Beef Bavette Marbling 9+ (180g) \$42

Grilled Australian wagyu from Blackmore, served with fries & black pepper jus

3) French Seabass Baked with Olive Oil (150g) \$39

Seabass filet from France, baked with olive oil & herbs, accompanied with artichoke barigoule & tomatoes

4) Maine Lobster Pasta \$39

Sautéed Maine lobster tail & obsiblu prawns, served with linguini pasta & crustacean jus

5) Grilled Iberico Pork Collar (180g) \$32

Grilled Spanish Iberico pork collar over coals, apples, mashed potatoes, black pepper jus

6) French Duck Leg Confit \$35

Classic Duck leg confit from France, mashed potatoes, spinach & poultry jus

7) Roasted Whole Chicken fed with Pineapples, for sharing \$97

Chef Peter Teo's signature roasted organic whole chicken fed with pineapples, served with chicken fats pilaf rice

(pre order recommended 40mins wait time)

SIDES

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| 1) Mashed Potatoes | \$7 | 5) Sautéed Spinach | \$8 |
| 2) French Fries | \$7 | 6) Chicken Fats Rice | \$10 |
| 3) Truffle Fries | \$12 | 7) Mixed Salad | \$10 |
| 4) Ratatouille | \$10 | | |

DESSERTS

1) Freshly Baked Madeleines (12minutes wait time) \$12

3pc lemon madeleines freshly baked out from the oven, almonds, Belgian chocolate ice cream

2) Selection of Ice Cream (per scoop) \$5

Belgian chocolate, French vanilla, salted caramel, hazelnut, peach sorbet, rum & raisins

No service charge & GST inclusive