

VOILA! THE BISTRO

(EST 2002)

LUNCH MENU

CREATE A THREE COURSE PRIX- FIXE LUNCH FOR 29PP

APPETIZERS

SOUP DE JOUR 9.

FIELD GREENS SALAD 8.

Honey Balsamic Dressing

Add Candied Nuts & Shaved Pecorino

(\$3 Supplement)

BEET & GOAT CHEESE NAPOLEON 12.

Mustard Beet Juice Vinaigrette

HOUSE-MADE SALMON 15.

Sashimi Yuzu Soy Essence

ESCARGOT À LA BOURGUIGNON 14.

Garlic Herb Butter

ENTRÉES

ARTISANAL CHEESE PLATE -2 PIECE 15.

Seasonal Accompaniments

POTATO GNOCCHI 17.

Cracked Pepper & Parmesan Reggiano

PUFF PASTRY VEGETABLE TART 15.

Gruyere Cheese

CHICKEN BREAST PAILLARD 18.

Fresh Spinach / Gruyere

Cheese / Candied Nuts

CRISPY SALMON CROQUETTES 16.

Sauce Remoulade

*BLACK ANGUS BEEF BURGER 16.

TOASTED BRIOCHE/PARMESAN FRITES

ADD CARAMELIZED ONION/GREIYERE CHEESE-\$2 EACH

THIS MENU ITEM CAN BE COOKED TO YOUR LIKING. CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES IN YOUR GROUP.
FOR PARTIES OF SIX OR MORE, A GRATUITY OF 20% WILL BE ADDED