



BONS PETITS PLATS

Literally “good little dishes,” but in the French home, it means something more -
Meals made with care, served with love, and always meant to be shared.

SOUP DU JOUR	8	<i>gf</i> DUCK FAT-FRIED POTATO PAVÉ	15
<i>Please ask server</i>		<i>Crispy layered cakelets of thinly sliced potatoes, cream & garlic</i>	
<i>v, gf</i> TOMATO & RICOTTA SALAD	9.5	<i>gf</i> DUCK FAT FRIES	10
<i>Marinated tomatoes, housemade ricotta, basil, mint, parsley</i>		<i>House-made duck fat aioli, parmigiano reggiano, paprika</i>	
<i>v, gf</i> PEAR & ROQUEFORT SALAD	12	CHILLI CHEDDAR CORNBREAD MADELEINES	6
<i>Marinated pears, toasted hazelnuts, bacon, sherry vinaigrette</i>		<i>p</i> PATÉ DE CAMPAGNE	12
<i>gf</i> FINE BEANS W/ BEURRE DE MONTPELLIER	7	<i>Country-style pork & liver paté with cornichons, pickled onions, sourdough</i>	
<i>Herbs, anchovies, capers & garlic</i>		<i>v</i> MINI BAGUETTE	3 / 12
<i>v, gf</i> BRUSSELS SPROUTS AMANDINE	7	<i>One piece/ Basket of 4</i>	
<i>Toasted almonds, brown butter</i>		HOUSEMADE MILK BUN	3
MASHED POTATOES	7	<i>v</i> GRILLED SOURDOUGH	6
<i>Cream, butter</i>			

Prices are subject to 10% service charge and prevailing government taxes.

df | dairy-free v | vegetarian vg | vegan p | contains pork gf | gluten-free



unavailable today



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SMOKED SALMON RILLETES	9	WAGYU STEAK ONGLET	29
<i>Crème fraiche, dill, fried capers, sourdough</i>		<i>Mayura Station Australian Full-Blood Wagyu MBS 8/9. Grilled over Binchotan coals</i>	~100g
MUSSELS NORMANDY	18	SAUCE, CHOOSE 1:	
CLAMS NORMANDY	16	* SAUCE PERIGUEUX	
<i>Live molluscs cooked with white wine, garlic, cream & shallots. Served with grilled sourdough.</i>		<i>Black truffle, red wine, demi-glace</i>	
MUSSELS ARE AIRFLOWN & ONLY ARRIVE ON THURSDAYS ONWARDS.		* PERSILLADE	
		<i>Anchovies, garlic, olive oil</i>	
FISH PIE / PARMENTIER DE POISSON	18	^{gf} GRILLED ROSEMARY & GARLIC LAMB SPARE RIBS	24
<i>Halibut, sauce suprême, leeks, fennel, dill, tarragon, potato puree</i>		<i>Green Chilli Persillade</i>	
^{gf} TARTINE AUX FOIE DE VOLAILLES	16	^p WAGYU BEEF BOURGUIGNON	S-26 L-48
<i>Seared chicken livers, grilled sourdough, honey-mustard glaze</i>		<i>Mayura Brisket MBS 8/9, braised in red wine, mushrooms, lardons w/buttered noodles</i>	
		^p BACON & MUSHROOM ALFREDO	S-18 L-32
		<i>Cream, butter, bacon, mushrooms, parsley</i>	
		FRENCH FRIED CHICKEN 2PCS	15
		<i>Buttermilk-fried with herb, garlic, lemon & honey-brown butter drench. Zucchini Conserva</i>	

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GRANDS PLATS DE FAMILLE

Hearty, generous mains - the kinds of dishes that bring everyone to the table.

CLASSIC ROAST CHICKEN	62	^{gf} PAN SEARED HALIBUT	42
<i>Herb butter-roasted, housemade chicken demi-glace. Birds are cooked to order. Please allow up to 60mins. PRE-ORDER IS RECOMMENDED.</i>		<i>Caper-herb cream, grilled king oyster mushrooms, lemon confit</i>	
SET FOR 2 AVAILABLE		^p GRILLED PORK CHOP	59
<i>See following pages</i>		<i>Brined Bangalow pork, Dijon-apple cream sauce 350g</i>	
WAGYU CÔTE DE BOEUF	39/100G	FRENCH FRIED CHICKEN PLATTER	77
<i>See following pages</i>		<i>5pcs French Fried Chicken Buttermilk-fried with herb, garlic, lemon & honey brown butter drench.</i>	
<i>Please allow <u>1hr to 1.5hrs</u> to cook and rest. PRE-ORDER IS RECOMMENDED.</i>		+	
WAGYU FLANK STEAK	98	5 SIDES	
<i>Mayura Station Australian Full-Blood Wagyu MBS 8/9. or</i>	~280g	* <i>Milk Buns</i>	
GRASS-FED STEAK ONGLET	35	* <i>Tomato Ricotta Salad</i>	
<i>Full-blood Australian Angus beef, 150 days grain-fed. Grilled over Binchotan coals</i>	~200g	* <i>Zucchini Conserva</i>	
SAUCE, CHOOSE 1:		* <i>Fine Beans</i>	
* SAUCE PERIGUEUX		* <i>Chilli Cheddar Cornbread</i>	
<i>Black truffle, red wine, demi-glace</i>		<i>Madeleines</i>	
* PERSILLADE			
<i>Anchovies, garlic, olive oil</i>			

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Since opening in 2018, our signature chickens have been prepared with care, inspired by the comforting traditions of French home cooking. Grown without hormones or antibiotics, these barn-raised birds are brined overnight for deep flavour and tender texture, then finished in either a crisp, golden fry or a slow roast with herbs.

What follows are simple, satisfying, and quietly elegant flavours, rooted in French tradition, designed to bring comfort and a touch of indulgence to any day of the week.



CLASSIC ROAST CHICKEN SET

2 SOUPS

+

CLASSIC ROAST CHICKEN

Herb butter-roasted, housemade chicken demi-glacé.

+

SIDES

CHOOSE 2

Brussel Sprouts Amandine

Fine Beans Montpellier

Mashed Potatoes

Duck Fat Fries (+5)

98++

serves 2

Please allow up to 60mins.

PRE-ORDER IS RECOMMENDED.



ADD ONS

Wine

Recommendation:

BEAUJOLAIS 2020

119++

(U.P. 132)

Jules Desjournays |

Beaujolais

France | Gamay

OLIVE OIL CAKE

15++

2 petite

portions

Baked with citrus, rosemary. Lavender crème, sea salt, Arbequina olive oil

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FRENCH FRIED CHICKEN PLATTER

5PCS FRENCH FRIED CHICKEN
Buttermilk-fried with herb, garlic, lemon & honey brown butter drench.

+

5 SIDES
Milk Buns
Tomato Ricotta Salad
Zucchini Conserva
Fine Beans & Vinaigrette
Chilli Cheddar Cornbread
Madeleines

77++
Serves 2



ADD ONS

Wine Recommendation:
W4 Viognier 2020
Jeanne Gaillard |
IGP Collines
Rhodaniennes,
France | *Viognier*

89
(U.P. 99)

Olive Oil Cake
Baked with citrus, rosemary. Lavender crème, sea salt, Arbequina olive oil

15++
2 petite portions



TO SHARE WAGYU CÔTE DE BOEUF

Mayura Station Full-Blood Wagyu MBS 8/9 Prime Rib grilled over binchotan coals. Served with a variety of artisanal mustards and salts to complement.

CHOICE OF SAUCE:

~ **SAUCE PERIGUEUX**

(Black truffle, red wine, demi-glace)

~ **BEURRE DE MONTPELLIER**

(Capers, anchovies, herbs & garlic)

SIDES, CHOOSE 2

~ **MASHED POTATOES OR**

~ **FRENCH FRIES**

~ **BRUSSELS SPROUTS**

AMANDINE

~ **FINE BEANS W/ BEURRE DE MONTPELLIER**

\$39 per 100g (approx 1.2 to 1.7kg)

As a guide:

* 1.2kg serves 4 as a main

* 1.7kg serves 6 as a main

*Please ask your server what weights are available today. Please allow 1hr to 1.5hrs to cook and rest. **PRE-ORDER IS RECOMMENDED.***

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DESSERTS

CHOCOLATE-STOUT CAKE SUNDAE 18

Vanilla ice cream, stout cake, whisky & bailey's creme anglaise, chantilly cream

BANANA BREAD 12

Served warm with rum-infused salted caramel & chantilly cream

TARTE AUX POMMES 12

Fresh apples & sweet almond cream in a flaky crust

EXTRA VIRGIN OLIVE OIL CAKE 15

Lavender crème, citrus rosemary, sea salt

KAPITI GOURMET ICE-CREAM & SORBET FROM NEW ZEALAND 7

- * VANILLA
- * TRIPLE CHOC
- * SWEET DORIS PLUM
- * LEMON SORBET