



BONS PETITS PLATS

Literally “good little dishes,” of French home cooking. Portions are slightly smaller, designed to be mixed and matched to your liking.

SOUP DU JOUR	9	<i>Please ask server</i>	<i>gf</i> DUCK FAT-FRIED POTATO PAVÉ	15	<i>Crispy layered cakelets of thinly sliced potatoes, cream & garlic</i>
<i>v, gf</i> TOMATO & RICOTTA SALAD	9.5	<i>Marinated tomatoes, housemade ricotta, basil, mint, parsley</i>	<i>gf</i> DUCK FAT FRIES	10	<i>Tossed in duck fat aioli, parmigiano reggiano, paprika</i>
<i>v, gf</i> PEAR & ROQUEFORT SALAD	12	<i>Marinated pears, toasted hazelnuts, bacon, sherry vinaigrette</i>	CHILLI CHEDDAR CORNBREAD MADELEINES	6	
<i>gf</i> FINE BEANS W/ BEURRE DE MONTPELLIER	8	<i>Herbs, anchovies, capers & garlic</i>	SMOKED SALMON RILLETES	9	<i>Crème fraîche, dill, fried capers, sourdough</i>
<i>v, gf</i> BRUSSELS SPROUTS AMANDINE	8	<i>Toasted almonds, brown butter</i>	<i>p</i> PATÉ DE CAMPAGNE	12	<i>Country-style pork & liver paté with cornichons, pickled onions, sourdough</i>
MASHED POTATOES	8	<i>Cream, butter</i>	<i>v</i> MINI BAGUETTE	3 / 12	<i>One piece / Basket of 4</i>
			HOUSEMADE MILK BUN	3	
			<i>v</i> GRILLED SOURDOUGH	6	

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



BONS PETITS PLATS

Literally “good little dishes,” of French home cooking. Portions are slightly smaller, designed to be mixed and matched to your liking.

LOBSTER POT PIE 78

Sauce américaine, fennel, asparagus, petit pois, fine herbes, puff pastry.

FOIE GRAS POÊLÉ 38

Pan Seared Foie Gras with cherries & port wine. Housemade pain d'épices.

OYSTER STEW 28

Hokkaido oysters, poached in cream, leeks, fennel & white wine. Duck fat croutons.

MUSSELS NORMANDY 18

Live molluscs cooked with white wine, garlic, cream & shallots. Served with grilled sourdough.

MUSSELS ARE AIRFLOWN & ONLY ARRIVE ON THURSDAYS ONWARDS.

WAGYU STEAK ONGLET 28

Mayura Station Australian Full-Blood Wagyu MBS 8/9. Grilled over Binchotan coals

SAUCE, CHOOSE 1:

* **SAUCE PERIGUEX**

Black truffle, red wine, demi-glance

* **PERSILLADE**

Anchovies, garlic, olive oil

gf GRILLED ROSEMARY & 22

GARLIC LAMB SPARE RIBS

Green Chilli Persillade

p HANWOO BEEF BOURGUIGNON S-38

*Hanwoo Beef Brisket 1++ (9) L-68
braised in red wine, mushrooms, lardons w/ mashed potatoes*

p BACON & MUSHROOM S-18

ALFREDO L-28

Cream, butter, bacon, mushrooms, parsley



GRANDS PLATS DE FAMILLE

Hearty, generous mains - suitable for sharing

CLASSIC ROAST CHICKEN

62

*Herb butter-roasted, housemade chicken demi-glace. Birds are cooked to order. **PLEASE ALLOW UP TO 60MINS. PRE-ORDER IS RECOMMENDED.***

SET FOR 2 AVAILABLE

See following pages

FRENCH FRIED CHICKEN PLATTER FOR 2

78

*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
- * Chilli Cheddar Cornbread
- Madeleines

FRENCH FRIED CHICKEN 2PCS

15

*Buttermilk-fried with herb,
garlic, lemon & honey-brown
butter drench. Zucchini
Conserva*

^{gf} ^p SEARED KING SALMON

58

ARDENNES-STYLE

*Fillet of New Zealand King
Salmon with smoky lardons,
dill, cream & white wine. Potato
& parsley salad.*

^p GRILLED PORK CHOP

58

*Brined Bangalow pork, Dijon-
apple cream sauce 350g*

WAGYU CÔTE DE BOEUF

38/100G

See following pages

**PLEASE ALLOW 1HR TO 1.5HRS TO
COOK AND REST. PRE-ORDER IS
RECOMMENDED.**

WAGYU FLANK STEAK

98

*Mayura Station Australian
Full-Blood Wagyu MBS 8/9.*

SAUCE, CHOOSE 1:

* SAUCE PERIGUEUX

*Black truffle, red wine,
demi-glace*

* PERSILLADE

Anchovies, garlic, olive oil



summer hill



CLASSIC ROAST CHICKEN SET

2 SOUPS

+

CLASSIC ROAST CHICKEN

*Herb butter-roasted, housemade
chicken demi-glace.*

+

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.



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

summer hill



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

78++

Serves 2





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-glacé)*

~ BEURRE DE MONTPELLIER

*(Capers, anchovies, herbs &
garlic)*

SIDES, CHOOSE 2

~ MASHED POTATOES OR

~ FRENCH FRIES

~ BRUSSELS SPROUTS

AMANDINE

~ FINE BEANS W/ BEURRE DE MONTPELLIER

\$38 per 100g

(sizes 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.



Duck Fat Potato Pavé



Salmon Ardennes



Beef Bourguignon



Mussels Normandy

summer hill



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 7 FROM NEW ZEALAND

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

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

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