

# Snack Platter

Small 300 / Medium 580

*Avocados Roquefort Tomato Cup*  
*Scottish Salmon*  
*Marinate Mixed Olives*  
*Salami Minlano*  
*French Beyonne Ham*  
*Tete de moine Cheese*

## Salads

<i>Heart of Butter Lettuce Mimosa</i>	280
<i>Baby Tomato Salad with Goat Cheese Balsamic Vinegar</i>	320
<i>Sear Tuna Nicoise Salad with Potato and French beans</i>	450
<i>Seafood Salad with YUZU Orange Dressing</i>	620

## Cold Starters

<i>Beef Tartar with Roasted Bread</i>	350
<i>Smoked Salmon Tartar</i>	350
<i>Scottish Salmon with traditional Garnished</i>	450

## Hot Starters

<i>Escargots Cafe de Paris</i>	380
<i>Pan Seared Scallops Sauce Sardinal</i>	380
<i>Small Patty Shells a la Marinier</i>	380
<i>Foie Gras Grilled Caramelized Peach</i>	720

## Soups

<i>French Onion Soup</i>	280
<i>Mushroom Volute</i>	320
<i>Lobster Bisque with Sour Cream</i>	480

All prices are subject to 10% service charge and 7% government tax



## *Fish & Seafood*

<i>Pan fried fillet Seabass Grenobloise</i>	650
<i>Grilled Salmon a la Normandy</i>	680
<i>Grilled Tiger Prawn with Saffron Pernod</i>	980
<i>Bouillabaisse Soup</i>	980

## *Meat & Poultry*

<i>Boeuf Bourguignon</i>	680
<i>Tournedos Steak Wagyu A4 Madeira Sauce</i>	1,700
<i>Entrecote Grilled Wagyu A4 Café de Paris</i>	1,700
<i>Fillet Mignon Steak Rossini Madeira sauce</i>	1,900
<i>Rack of Lamb with Pistachio Crust Bordeaux Sauce</i>	1,300
<i>Grilled Pork Chop Charcutiere Sauce</i>	520
<i>Choucroute Garnie</i>	750
<i>French duck Breast a l Orange</i>	650
<i>Chicken Thigh with Duxelles Sauce</i>	520

## *Side Dish*

<i>French Fries</i>	120
<i>Parisienne Potato</i>	120
<i>Sauteed Baby Spinach</i>	120
<i>Gratin Dauphinoise</i>	120
<i>Puree Potato</i>	120
<i>Butter Tomato Rice</i>	120
<i>Ratatouille</i>	120

## *Desserts*

<i>Crepe Suzettes</i>	480
<i>The Last Dance</i>	320
<i>Apple Tart with Vanilla Ice cream</i>	320
<i>Crème Brulee with Mixed berry</i>	250

## *Fish & Seafood*

<i>Pan fried fillet Seabass Grenobloise</i>	650
<i>Grilled Salmon a la Normandy</i>	680
<i>Grilled Tiger Prawn with Saffron Pernod</i>	980
<i>Bouillabaisse Soup</i>	980

## *Meat & Poultry*

<i>Boeuf Bourguignon</i>	680
<i>Tournedos Steak Wagyu A4 Madeira Sauce</i>	1,700
<i>Entrecote Grilled Wagyu A4 Café de Paris</i>	1,700
<i>Fillet Mignon Steak Rossini Madeira sauce</i>	1,900
<i>Rack of Lamb with Pistachio Crust Bordeaux Sauce</i>	1,300
<i>Grilled Pork Chop Charcutiere Sauce</i>	520
<i>Choucroute Garnie</i>	750
<i>French duck Breast a l Orange</i>	650
<i>Chicken Thigh with Duxelles Sauce</i>	520

## *Side Dish*

<i>French Fries</i>	120
<i>Parisienne Potato</i>	120
<i>Sauteed Baby Spinach</i>	120
<i>Gratin Dauphinoise</i>	120
<i>Puree Potato</i>	120
<i>Butter Tomato Rice</i>	120
<i>Ratatouille</i>	120

## *Desserts*

<i>Crepe Suzettes</i>	480
<i>The Last Dance</i>	320
<i>Apple Tart with Vanilla Ice cream</i>	320
<i>Crème Brulee with Mixed berry</i>	250