



STARTERS

French onion soup 1,400

Slow-cooked onions in a rich beef broth, gratinated with melted cheese.

Seafood Ravioli 1,800

Handmade ravioli prepared to order, filled with seafood and served in a light aromatic soup infused with truffle.

Avocado & cocktail prawns 1,400

Succulent cocktail prawns with a silky avocado preparation and our house signature cocktail sauce.



Beef tartare-Chef's signature 1,900

Classic hand-cut beef tartare, delicately seasoned. Served with a fresh green salad on the side.

Tuna Tartare with Mango 1,500

Fresh tuna hand-cut, delicate mango brunoise, citrus seasoning.

Lobster citrus salad 1,600

Fresh lobster with citrus segments and a light citrus dressing.

Huîtres de Shimoni (dz) 1,500

Fresh oysters from Shimoni, served by the dozen.

Vegetarian salad 1,200

Classic French salad with seasonal vegetables, tomatoes, french beans, carrots, potatoes, eggs.



FISH & SEAFOOD

Catch of the Day 2,150

Crispy skin grilled fish, served with creamy crab bisque or classic meunière. Steamed white rice and green beans with natural butter.

Mediterranean Grilled Octopus 2,600

Mediterranean Grilled Octopus in Persillade Grilled octopus finished with garlic and parsley. Served with roasted baby potatoes and grilled seasonal vegetables.

Jumbo prawns flambé 3,050


Jumbo prawns flambéed in a delicate white wine cream sauce served with mashed potatoes

Grilled Calamari à la Plancha 1,950

Grilled on high heat with fresh lemon juice and olive oil. Served with grilled garlic bread and a green salad

Grilled Lobster 1,000/100g (min 400g)

Grilled lobster served with a delicate lemon butter sauce and fresh herbs.



MEAT

Chateaubriand 250g 3,100

Premium cut of beef fillet, served with mashed potatoes, caramelised onions and classic Bordelaise sauce.

Beef bourguignon 2,050


Slow-braised beef bourguignon with potatoe purée

French Lamb Rack 2,800


Tender lamb rack prepared in traditional French style served with french ratatoile and baby roasted potatoes

Ribeye on bone 3,600

Grilled ribeye steak, served with classic Béarnaise sauce, pommes allumettes and a fresh green salad.



All prices are inclusive of 16% VAT and 2% catering levy.
A discretionary 4% service charge applies, in line with the standards of the house.





DESSERTS



Crêpe Suzette flambéed with Grand Marnier 1,600

*Classic French crêpe with orange
sauce, flambéed at the table.*

Seasonal Fruit Pavlova 1,400

*Crisp meringue with a soft centre, light
cream and seasonal fresh fruits.*



Profiteroles with Vanilla Ice Cream
& Warm Chocolate Sauce 1,500


*Light choux pastry filled with vanilla ice cream,
served with warm chocolate sauce.*

Dark Chocolate Duo – Crèmeux & Nuts 1,600


*Intense dark chocolate crèmeux paired
with a delicate nut crunch.*

Vanilla Panna Cotta, Passion Fruit Coulis 1,400

*Smooth vanilla panna cotta topped with a
fresh passion fruit coulis.*



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Beef Wellington - La Terrasse 3,800

*Prime beef fillet in mushroom and black truffle duxelles
baked in golden puff pastry, bordelaise sauce served
with caramelised purée potatoes*

Tomahawk Steak for Two 800g, 8,000

*Tomahawk steak for two, grilled, presented and carved at table.
Served with Café de Paris butter and roasted baby potatoes*

POULTRY

Braised Quail with Port Wine Reduction 2,400

*Braised quail served with a rich port wine
reduction, mashed potatoes and subtle notes of soaked
raisins.*

Duck breast à l'orange 2,600

*Roasted duck served with orange sauce and
smooth sweet potato purée.*

Duck Confit 2,200

*Slow-cooked duck leg, crispy on the outside and melting
inside. Served with mashed potatoes, seasonal vegetables
and a rich duck jus.*

Chicken supreme 1,850

*Pan-seared chicken supreme served with a delicate
white wine mushroom sauce and potato purée*

Grilled Baby Coquelet, Light Jus 450g, 2,400

*Whole grilled baby coquelet, served with roasted baby
potatoes, fresh herbs and a light jus.*

RISOTTO & PASTA

Creamy Saffron Risotto 2,600

Creamy saffron risotto finished with aged Parmesan.

Mushroom & Truffle Risotto 3,200

*Creamy mushroom risotto enhanced with truffle cream and shavings
made with pink homard sauce*

Pasta 1,800

Fresh homemade tagliatelle, creamy tomato sauce, aged Parmesan

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