

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 Shimon (dz) 1,500

Fresh oysters from Shimon, served by the dozen.

Vegetarian salad 1,200

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

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.

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 ratatouille and baby roasted potatoes

Ribeye on bone 3,600

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

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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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