



Autumn in Burgundy

布根地秋之饗宴

1 – 31 OCT

AUTUMN IN BURGUNDY

HORS D'OEUVRES

Blue Cheese & Romaine Heart Salad

pear, cranberries, walnuts

\$138

Oeufs en Meurette

red wine poached egg, bacon, French style peas tart

\$128

Potage Parmentier

leek & potato velouté, smoked duck, parsley, croutons

\$108

PLATS PRINCIPAUX

Baked Norwegian Salmon

herbed brioche crumbs, garlic snails, creamed spinach

red wine sauce

\$288

Coq au Vin

French chicken braised in red wine, root vegetables, roasted potatoes

\$298

Boeuf Bourguignon

beef cheek braised in red wine, bacon, Kenya beans, mushrooms

\$308

LES DESSERTS

Cassis Poached Pear

hazelnut financier, vanilla ice cream

\$98

Burgundian Apple & Custard Flan

toasted almonds, honey ice cream

\$98

RECOMMANDATION DU MOMENT

Jean-Michel Giboulot Blanc, Bourgogne

Hautes Côtes de Beaune, Burgundy, France, 2022

Glass

\$80

Bottle

\$355

Jean-Michel Giboulot Rouge, Bourgogne

Hautes Côtes de Beaune, Burgundy, France, 2022

\$80

\$355

If you have any food allergies, please inform our staff.