



A Month of French Gastronomy

法式美食月
1 - 31 MAR

Bistro
Canter

HORS D'OEUVRES

Jambon Persillé

pressed ham hock terrine, parsley,
piccalilli vegetables

\$138

Saumon Fumé

smoked salmon, egg mimosa,
pickled shallots, capers, croutons

\$168

Buckwheat Crêpes

sautéed frog legs, French style peas,
crispy bacon

\$188

(V) Broccoli & Roquefort Soup

pear, croutons

\$98

PLATS PRINCIPAUX

Lobster Casserole

roasted carrots, beets, leeks &
pumpkin rice pilaf

\$518

French Chicken Fricassee

morels, green asparagus,
quail egg, puff pastry

\$288

Steak au Poivre

sirloin steak in creamy pepper sauce, bacon, Kenya beans, French fries

\$428

LES DESSERTS

Chef's Mousse au Chocolate

\$108

Tarte Tatin

caramelised apple tart, vanilla ice cream

\$108

RECOMMANDATION DU MOMENT

Blanc

La Sémillante de Sigalas Blanc Sec
Château Sigalas Rabaud, Bordeaux, France, 2018

Famille Perrin, "Les Sinards"
Châteauneuf-du-Pape, Rhône, France, 2023

Rouge

Domaine La Roubine Gigondas
Rhône, France, 2019

Tempo d'Angelus,
Bordeaux, France, 2023

Glass

\$85

\$125

\$75

\$90

Bottle

\$380

\$560

\$320

\$390

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