

ENTREES

TARTARE DE BOEUF 33

Southern Ranges fillet beef NDI H

TERRINE MAISON 28

Ravens creek farm ham hock terrine, grain mustard, cornichons, sourdough

GAZPACHO 28

mini burrata, cucumber, basil v

COQUILLES SAINT-JACQUES 33

Hokkaido scallops, cauliflower, saffron vinaigrette LG NDI

PLATS

RISOTTO À LA TOMATE 38

tomato fregola sarda, stracciatella, rocket, croutons v

CONFIT DE CANARD 48

Victorian Aylesbury-Cross duck leg, celeriac choucroute, bay leaf, blackberry

FILET DE BOEUF 78

Imperial Blossom tenderloin, soubise, asparagus, madeira jus LG

POISSON DU MARCHÉ 58

market fish, Nantua sauce, Diamond Shell clams, fennel LG

ACCOMPAGNEMENTS

SALADE DU JARDIN 12

Romarro Farm mixed leaves, housemade vinaigrette LG NDI V

POMMES FRITES 13

bearnaise, smoked salt LG V

POMMES MOUSSELINE 14

creamed potatoes LG V H

PEAS À LA FRANCAISE 16

fresh peas, bacon, gem lettuce, white onion, pepper VOA

DESSERTS

BRÛLÉE AU MIEL 18

Tasmanian Leatherwood honey, pain d'épices v H

MANGUE FRAÎCHE 22

Kensington Pride mango, passionfruit soup, basil sorbet LG V H

CHOCOLATE CREMEUX 22

Valrhona 70% chocolate, cherry sorbet

ASSIETTE DE FROMAGES 30

Artisanal cheese selection, Velvet Fields honey, blood peach, celery

LG low gluten NDI no dairy ingredients H halal V vegetarian VG vegan

Our kitchens contain multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance or allergic reaction. Please inform our team if you have a food allergy or intolerance. All seafood is sustainably certified. Our menu is seasonal and subject to change without notice.

15% surcharge applies to entire bill on public holidays. Standard Accor Plus discounts apply to food prices on this menu unless otherwise stated (excluding public holidays and blackout dates).