

THE  
[fRENCH]  
WINDOW

## 3-COURSE SET LUNCH

### STARTERS

V

#### SWEET CORN SOUP

Baguette Bread Croutons, Datterini Tomato Confit, Coriander

#### HOMEMADE GRAVLAX NORVEGIAN SALMON

Honey Dijon Mustard Dressing, Trout Roe, Chives

#### SPRING CHICKEN CURRY COLONIAL SALAD

Butter Lettuce, Grapes & Green Apple

### MAINS

#### PAN SEARED ROYAL SEA BREAM

Provençale Herbs Butter Sauce

#### ALSATIAN DUCK LEG CONFIT

Orange & Ginger Gravy Sauce

V

#### GRATINED GNOCCHI PARISIENNE

Béchamel Sauce, Champignon Mushroom & Gruyere Cheese

#### GRILLED PURE ANGUS RIB EYE (+\$88)

Homemade Butter Café de Paris, Gravy

### DESSERTS

#### MANGO MOUSSE

Chocolate Soil, Blackcurrant Sauce

#### LIME SORBET

Marinated Berries, Mint

#### CHEESE SELECTION

Brittany Brie, Comté 10 Months, Poitiers Goat Cheese, Walnut Bread

**\$408 per person**  
includes Coffee or Tea

V Vegetarian / Vegan

Please advise our staff if any specific dietary restriction

Menu items are subject to change depending on the freshness of ingredients. Please contact our staff for the updated menu.