

PLAT *du* JOUR

BAR FOOD • DAILY 15:00 - 22:00

FRENCH OYSTERS

Special la Magnifica

\$58 per piece
\$348 ½ dozen
\$638 dozen

PLATTERS

Charcuteries

Bayonne IGP ham, Iberico sausage,
peppered dry sausage
\$135 • \$205

Fromages

Brie de Meaux, Morbier, Comté,
Sainte Maure, Bleu d'Auvergne,
walnut bread, fig chutney
\$165 • \$45 per piece

Charcuteries & Fromages

selection of French cold cuts,
regional cheeses
\$210

BAR FOOD

Frites

truffle mayonnaise
\$55

Deep-Fried Calamari

herbes de Provence
\$95

Whitebait Fritters

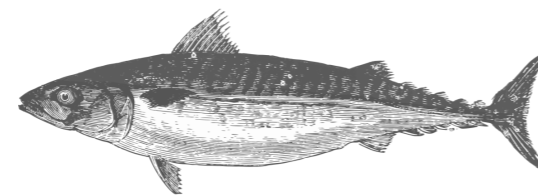
tartare sauce
\$105

Black Angus Mini Burgers

beef tomato, Gruyère, frites
\$125 for 3 pcs

Smoked Boneless Chicken Wings

brined & fried, chicken spice
\$125 for 10 pcs



All prices are subject to 10% service charge

Corkage fee \$200 per bottle

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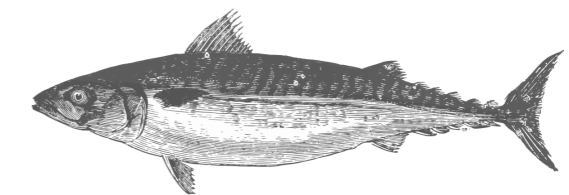
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