

NUMÉRO  
06

# Boissons

*Drinks*

## TEA

HOUSE BLEND ICED TEA 30    FRESH ICED LEMON TEA 35  
LYCHEE TEA 40    PEACH TEA 40

## PREMIUM HOT TEA

GREEN TEA 35    CHAMOMILLE 35    EARL GREY 35

## MOCKTAIL

LYCHEE MOCKJITO 50    PEACH MOCKJITO 50  
TROPICAL CANNES 50    THREE MUSKETEERS 50    MON AMOUR 50

## COFFEE

ESPRESSO 30    DOUBLE ESPRESSO 35    LONG BLACK 35  
LATTE 40    PICCOLO 40    CAPPUCCINO 40

## REFRESHER

COKE 35    SPRITE 35  
TONIC WATER 35    POKKA GREEN TEA 35  
FRESH FRUIT JUICE 45    MIX YOUR OWN JUICE 50  
EQUIL NATURAL (380 / 760 ml) 35/65    EQUIL SPARKLING (380 / 760 ml) 35/65

NUMÉRO  
07

# Dessert

*Sweets*

## CITRUS POACHED PEAR

PEAR POACHED IN CITRUS  
JUS & CINNAMON  
SERVED WITH  
MASCARPONE CREAM

65

## PÂTE À CHOUX

MINI CHOUX PASTRY FILLED WITH BRANDY OR  
VANILLA CUSTARD, TOPPED WITH CHOCOLATE  
& SERVED WITH ALMOND PRALINE  
& VANILLA ICE CREAM

65



ALL PRICES SUBJECT TO PB1 AND SC



# Steak & Frites

*Spécialités*

NUMÉRO  
01

USDA PRIME FLAT IRON  
200 GRAM USDA PRIME TOP BLADE 245

USDA CHOICE ENTRECÔTE  
200 GRAM USDA CHOICE RIBEYE 325

WAGYU ENTRECÔTE MB 4  
200 GRAM AUSTRALIAN WAGYU RIB EYE MB 4 395

WAGYU ENTRECÔTE MB 9  
200 GRAM AUSTRALIAN WAGYU RIB EYE MB 9 645

SERVED WITH HOMEMADE FRITES  
AND 1 CHOICE OF OUR SIGNATURE SAUCE





# Aperitif

NUMÉRO  
02

## TRIO PETITE TARTLETS

HOUSE MADE SALMON GRAVLAX,  
WAGYU BEEF TARTAR, CHAMPIGNON  
SERVED ON ASSORTED MINI TARTLETS

95

## LE POISSON FRIT

CRISPY BEER BATTERED TILAPIA,  
CHILI OIL AIOLI

75

## CRABE DE BOUE & FROMAGE BRIE

BREADED MUD CRAB LUMP & BRIE  
CHEESE BALLS, TRUFFLE MAYO,  
BLACK TOBIKO

95

## PLATEAU DE FROMAGE

BRIE, GOAT CHEESE, GRANA PADANO,  
GRAPES, LAVOSH

155

## OYSTER

FRESH JAPAN MUROTSU OYSTER WITH  
MIGNONETTE & CHIMICHURRI SAUCE,  
BLACK TOBIKO

225

# Entrée

NUMÉRO  
03

## CREVETTES ON TOASTED BRIOCHE

TOASTED BRIOCHE TOPPED WITH TIGER PRAWN,  
CRAB TARTAR, CHILI OIL

165

## WAGYU RIB ROAST CARPACCIO

THINLY SLICED WAGYU RIB ROAST, TRUFFLE OIL,  
BEARNAISE, JUS, CROUTONS, HERBS OIL

165

## SALMON GRAVLAX

HOUSE MADE SALMON GRAVLAX,  
GOAT CHEESE, GRAPES, GREEN APPLE  
& FENNEL SALAD, LAVOSH

165



## FRENCH ONION SOUP

CARAMELIZED ONION COOKED IN BEEF BOUILLON  
SERVED WITH MELTED CHEESE GARLIC BREAD

85

## COQUILLES SAINT-JACQUES

US SCALLOPS, CELERIAC & PUMPKIN PUREE,  
YUZU BEURRE BLANC FOAM, CELERIAC CHIPS

175



# Main *À la* Carte

NUMÉRO  
04

## LE POISSON

TILAPIA FISH POACHED IN COCONUT MILK,  
AROMATIC BASMATI RICE, GRILLED FENNEL,  
MANGO SAUCE VIERGE, COCONUT MILK FOAM

155

## DUCK LEG CONFIT

SLOW COOKED DUCK LEG, CELERIAC  
PUREE, GRILLED GRAPES, POMMES ANNA

195

## WAGYU BEEF CHEEK BOURGUIGNON

BRAISED WAGYU BEEF CHEEK IN  
RED WINE & BEEF BOUILLON,  
TRUFFLE MASHED POTATO OR PASTA,  
BACON BITS

225

## WAGYU BEEF RAGOUT

PASTA WITH CLASSIC BEEF RAGOUT COOKED  
WITH RED WINE, CONFIT CHERRY TOMATO,  
GRANA PADANO

175

## FRICASSÉE DE POULET

PAN FRIED HALF BABY CHICKEN SERVED  
WITH TRUFFLE MASHED POTATO, GRILLED  
ASPARAGUS & CREAMY WHITE WINE  
CHAMPIGNON SAUCE

155

## GASTON RACK OF LAMB

GRILLED AUSTRALIAN LAMB RACK,  
RATATOUILLE, JACKET POTATO,  
MINT JUS, HERBS OIL

225

NUMÉRO  
05

AROMATIC BASMATI RICE 35

TRUFFLE POMMES MASHED 65

TRUFFLE & PARMESAN FRITES 65

RATATOUILLE 45

POMMES ANNA 45

JACKET POTATO 45

# Sides

