Saint-Germain

## ENTRÉES FROIDES

**HEALTHY QUINOA SALAD** ..... **$108**
*w/ bell pepper, coriander, mint in chili lime dressing*

**MARINATED SALMON** ..... **$108**
*w/ dill sour cream & toasts*

**BEEF TARTARE** ..... **$108** (90g)/ **$198** (180g)
*w/ French fries & green salad*

**BEEF CARPACCIO** ..... **$118**
*w/ pesto, rocket leaves, capers & Parmesan cheese*

**FRESH GOAT CHEESE, OLIVE & SUN-DRIED TOMATO TERRINE** ..... **$118**
*w/ mixed salad & pine nuts in walnut pesto dressing*

**NIÇOISE SALAD** ..... **$128**
*w/ tuna, boiled egg, anchovies, bell pepper, red radish, tomatoes, black olives & lemon dressing*

**SEA BASS CARPACCIO** ..... **$128**
*w/ salmon eggs, coriander & sour cream*

**BURRATA CHEESE** ..... **$158**
*w/ tomatoes, pesto & balsamic vinegar*

**HOMEMADE FOIE GRAS TERRINE** ..... **$178**
*w/ seasonal chutney & toasts*

**COLD CUT MEAT PLATTER** ..... **$198**

## ENTRÉES CHAUDES

**SOUP OF THE WEEK** ..... **$78**

**BURGUNDY SNAILS (6)** ..... **$88**
*w/ garlic & parsley butter sauce*

**FISH SOUP** ..... **$98**
*w/ rouille, croutons & Emmental cheese*

## PASTAS

**CHANTERELLE MUSHROOMS TAGLIATELLE** ..... **$148**
*w/ cherry tomatoes, baby spinach in beef jus*

**PRAWN & SAFFRON RISOTTO** ..... **$158**
*w/ Bisque*

**TRUFFLE RAVIOLES** ..... **$118** (120g)/ **$168** (160g)
*w/ Comté cheese & truffle cream*

(Please note Vegetarians can be accommodated from the "A la Carte" dishes)
All Prices are subject to discretional 10% service charge

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## POISSONS ET VIANDES

**SEAFOOD MARMITE IN FISH SOUP** ..... **$198**
*(Prawn, Sea bass, Red Mullet, John Dory)*
*w/ saffron potatoes, fennel, spring onions, croutons & rouille*

**ROASTED SEA BASS** ..... **$188**
*w/ fava beans, celeriac purée, lemon & rosemary emulsion*

**TUNA "À LA PLANCHA"** ..... **$168**
*w/ ratatouille*

**ROASTED ATLANTIC COD** ..... **$198**
*w/ steamed vegetables & saffron sauce*

**SAINT-GERMAIN BURGER** ..... **$168**
*w/ onions, lettuce, tomatoes, cheese, bacon & cocktail sauce*

**SEARED LAMB CUTLETS** ..... **$198**
*w/ thyme, mustard bread crumble, roasted potatoes, seasonal vegetables & hummus*

**ROASTED DUCKLING** ..... **$198**
*w/ carrot & ginger purée, sautéed Thai asparagus, sweet & sour duck sauce*

**ROASTED BLACK CHICKEN BREAST "FROM CHALON, FRANCE"** ..... **$198**
*w/ artichoke & bacon stuffed cannelloni*

**BEEF TENDERLOIN** ..... **$288**
*w/ caramelised shallots, mashed potatoes & black olives in beef sauce*

## DESSERTS ET FROMAGES

**CHEESE PLATTER (5)** ..... **$188**
*Selection of refined French cheeses*

**VANILLA CRÈME BRÛLÉE** ..... **$68**

**HOMEMADE ICED NOUGAT** ..... **$68**
*w/ confit fruits, caramelised almonds & red coulis*

**PASSION FRUIT SOUFFLÉ** *(12 min preparation)* ..... **$78**

**CHOCOLATE MOUSSE** ..... **$78**
*w/ mini macaroons*

**HOMEMADE RASBERRY CAKE** ..... **$88**
*w/ Génoise, mousseline cream, grand mariner & coulis*

**TRADITIONAL APPLE TART** ..... **$88**
*w/ vanilla ice cream*

**COLONEL** ..... **$88**
*vodka shot w/ lemon sorbet*

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