

Sharing Banquet Menu

\$39/person | (min 2 people)

Chef's Selection

Let our chef feed you with some of our best seasonal dishes on the house

Vegan Banquet

\$45/person | (min 2 people)

CITROUILLE (VG)

Pumpkin & coriander croquettes served with cashew puree

AUBERGINE (VG/GF)

Chargrilled miso paste eggplant served with a tomato & chilli sauce

RISOTTO AUX CHAMPIGNONS (VG/GF)

Porcini & shiitake mushroom risotto

PANISSE (VG)

Chickpeas flour chips topped with garlic & ginger sauce

CHOU-FLEUR STEAK (VG)

Roasted cauliflower steak served on humus & topped with red onion jam & Shimeji mushroom & finished with toasted sesame, buckwheat & vegan demi-glace

Add Dessert

extra \$8/person

VERRINE (VG/GF)

Layered of coconut & lime chia pudding topped with fresh strawberries, pistachio crumble & strawberry sorbet

\$55/person | (min 4 people)

WINKLERS WONDERFUL POTTED DUCK PATÉ

Duck liver parfait with accompaniments

PORC ME (GF)

Crispy skin pork belly served with cabbage & herbs salad & finished with peanut nam jim sauce

DUMPLINGS AUX CANARDS

Steamed duck confit & herbs dumplings with marinated mushrooms in a duck consommé

CALAMAR (GF)

Marinated chargrilled squid tossed in a coriander, chilli & lemon vinaigrettes

PANISSE (VG)

Chickpeas flour chips topped with garlic & ginger sauce

LAMB RIBS

Smoked lamb ribs tossed in a mild spicy lamb sauce & served with zesty green salsa

CHEEKY BEEF (GF)

Slow braised beef cheek in red wine served with lardon & mushroom sauce on potato puree

POISSON DU JOUR (GF)

Pan seared salmon served on smashed edamame & green peas & finished with lemon beurre noir

POULET GRILLE (GF)

Chargrilled chicken breast served with green peppercorn sauce

MONET'S GARDEN (VG/GF)

Salad mix with beetroot

POMMES FRITTES

Straight cut chips with smoked aioli

Add Dessert

extra \$8/person

CREME BRÛLÉE (GF)

Vanilla crème brûlée

