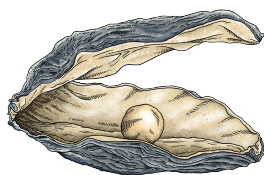


French cuisine with a global expression



SNACKS & SHARES

Vegetable Basket (VE,D,N) Sun-dried tomato tapenade	70
Authentic Avocado Mash (VE,N) Red peppers, lime, crispy tortilla	65
Whitebait & Calamari Crumbed (G,S,F,N) Yuzu, tahini sauce	70
Crab Rolls (D,G,S) Avocado puree, butter-toasted brioche, Kimchi mayo	95
Chicken Skewers (G,D) Lemongrass chili mayo	70
Chicken Croquettes (G,D) Truffle velouté, crispy chicken skin	60
Chef's Mini Burgers (G,D) Beef patty, tomato, lettuce, melted cheese, smoked mayo, marble bun	95
Beef Skewers (G,N) Asian sauce, homemade pickles	135
French Fries (VE)	40

TARTINE & SANDWICH

Croque de Mer (D,G,S) Grilled shrimp & Gruyère, creamy mornay sauce, brioche pain de mie	115
Heritage Club (D,G,N) Grilled chicken, pesto basil, sundried tomatoes, rosemary ciabatta	95
Steak Baguette (G,D) Old fashion sauce, pickles, melted cheese, tiger bread	135
Halloumi Avocado (D,G,V) Grilled halloumi, smoked avocado mash, roasted cherry tomatoes, pain de Campagne	90

SALADS

Watermelon Stracciatella (V,D) Beetroot pickles, zaatar leaves	80
Baby Gem Lettuce (D,G,N,VE) Green apple, crispy mushrooms, sesame sauce	70
Salmon Avocado Bowl (G,F,N) Wild rice, edamame, mango, Asian vinaigrette	85

FIRE-BAKED

Burrata & Truffle (D,G,V) Wild mushrooms, creamy truffle paste, frisée, extra virgin truffle oil	120
Margherita (D,G,V) Plum tomato sauce, fior di latte cheese, basil, oregano	85
Diavola (D,G) Plum tomato sauce, salami, fior di latte cheese, basil, chili oil	95

Desserts

BDP Ice Cream & Desserts (D,V) Sorbet Selection	40
Ricotta, Berries Delight (D,G,V,N) Thyme-infused honey ice cream, caramelized walnuts	70
Fruit Platter (VE) Selection of fruit	180

Should you have any allergies or dietary requirements, please ask your waiter for assistance
(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (VE) Vegan (N) Nuts (F) Fish

Prices are inclusive of 5% VAT and subject to 7% destination fees.