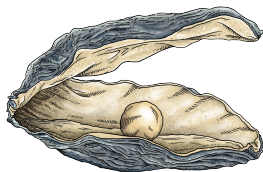


French cuisine with a global expression



SNACKS & SHARES

Authentic Avocado Mash (VE,N) Red peppers, lime, crispy tortilla	70
Calamari Crumbed (G,S,N,D) Yuzu, tahini sauce	75
Brandade Croquettes (F,G,D) Salt cod, potato, garlic aioli	85
Chicken Croquettes (G,D) Truffle velouté, crispy chicken skin	65
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	140
French Fries (VE)	45

TARTINE & SANDWICH

Crab & Avocado Tartine (D,G,S) Buckwheat dough, avocado, green apple, Espelette mayonnaise	105
Sardine Tartine (G,N,F) Tomato fondue, caper, rocket, chilli oil	95
Heritage Club (D,G,N) Grilled chicken, pesto basil, sundried tomatoes, rosemary ciabatta	100
Steak Baguette (G,D) Old fashion sauce, pickles, melted cheese, tiger bread	145
Halloumi Avocado (D,G,V) Grilled halloumi, avocado mash, roasted cherry tomatoes, pain de campagne	90

SALADS

Watermelon Stracciatella (V,D) Beetroot pickles, zaatar leaves	85
Baby Gem Lettuce (G,N,V,Mu) Green apple, crispy mushrooms, sesame sauce	75
Salmon Avocado Bowl (G,F,N) Wild rice, edamame, mango, Asian vinaigrette	95
Prawn Bowl (G,S) Quinoa, grilled prawns, avocado, cucumber, grilled zucchini, orange, herbs, pomegranate vinaigrette	90

FIRE-BAKED

Burrata & Truffle (D,G,V,Mu) Wild mushrooms, creamy truffle paste, rocket leaves, 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, chilli oil	95

Desserts

BDP Ice Cream & Sorbet (D,V) Sorbet Selection	50
Ricotta, Berries Delight (D,G,V,N) Thyme-infused honey ice cream, caramelized walnuts	75
Lemon Tart (D,G,V,N) Cured lemon, white chocolate cream	75
Fruit Platter (VE) Selection of fruit	190