



MENU

vg: vegetarian
 v: vegan
 va: vegan/vegetarian options available upon request
 g: contains gluten
 n: contains nuts & can be removed upon request

Terroir

- Pissaladière (v/a)** \$128
focaccia bread, caramelized onions, anchovies, olives, mixed herbs
- Escargots rôtis au beurre persillé** \$128
garlic butter snails
- Jambon persillé** \$ 138
homemade pork terrine
- Os a moelle** \$148
grilled bone marrow, fleur de sel & sourdough toast
- Hareng fumé pommes à l'huile** \$ 128
smoked hearing, steamed potatoes, shallots & parsley

Starter

- Salade de poulpe** \$148
sauteed octopus, olives, corriander, onions, cherry tomatoes & lemon dressing
- Tataki de Thon** \$148
tuna tataki marinated w/ condiment vert
- Tarte au champignons, sauce d'ail crèmeuse (v/a)** \$128
frisee salad, duxelles, sauteed shimeji mushrooms
- Ceviche de pêche du jour** \$178
ceviche of the day "spicy", lime, espelette, pop corn & chimichurri sauce
- Salade d'endives à la fourme d'ambert** \$128
chicory salad, blue cheese, poached pear & walnut
- Tomates cerises et cerises salade** \$138
cherry tomatoes and cherry salad, olive oil, shallots, lime & coriander

Side

- Purée de pommes de terre à la truffe (v)** \$108
truffle mashed potatoes
- Asperges sautés (v)** \$88
sauteed green asparagus
- Epinards à la crème** \$88
sauteed creamy spinach

Main

- Joue de boeuf confite au vin rouge** \$288
slow cooked beef cheek, baby carrots, mashed potato & herb
- Suprême de volaille sauce "marchand de vin"** \$288
chicken breast, crushed potatoes, olive oil, confit cherry tomatoe & sucrine
- Navarin d'agneau printanier** \$318
lamb stew w/ seasonal vegetables
- Tartare de boeuf au couteau à la française** \$238
traditional beef tartare w/ French fries
- Entrecote grillée sauce bearnaise** \$368
ribeyes steak with bearnaise sauce, salad & french fries
- Sole façon meunière (v/a)** \$398
whole sole fish, lemon brown butter sauce, capers & parsley

- Filet de loup grillé** \$298
atlantic seabass fish w/ creamy spinach & beurre blanc

Pasta

- Rigatoni parmesan jambon & truffe (v/a)** \$178
rigatoni parmesan, serano ham & truffle cream
- Linguine au homard** \$298
linguine w/ lobster meat & homemade lobster bisque

Dessert

- Vacherin aux fruits de saison (vg)** \$118
whipped vanilla cream, seasonal fruit, ice cream, meringue, flowers & fruit coulis
- Tarte au citron meringuée (vg/g)** \$118
lemon tart, lemon cream, caramelized meringue
- Profiteroles (vg/g)** \$118
pastry puff filled w/ vanilla ice cream, whipped cream & chocolate sauce
- Tarte tatin d'abricot, sorbet pistache** \$128
fresh apricot, almond cream, apricot jam & pistaccio sorbet
- Assiette de Fromages français (vg)** \$198
French cheese selection
- Large platter \$288



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Terrroir

尼斯洋蔥鯉魚橄欖薄餅 (v/a)	\$128
法式蒜蓉牛油焗蝸牛	\$128
自家製法式肉醬	\$138
法國海鹽烤牛骨髓 配酸種麵包	\$148
煙燻希靈魚 配薯仔、紅蔥頭及番茜	\$128

Starter

嫩炒八抓魚 配車厘茄、橄欖、洋蔥、配檸檬汁	\$148
吞拿魚他他	\$148
日本真姬蘑菇撻盒 (v/a) 配沙律菜	\$128
是日法式檸檬汁漬魚生	\$178
菊苣沙律 (va/vg) 配車厘茄、核桃及藍芝士	\$128
車厘茄沙律 (va/vg) 配車厘子、橄欖油、紅蔥頭、青檸及芫荽	\$138

Side

黑松露薯蓉 (v)	\$108
炒露荀 (v)	\$88
忌廉菠菜	\$88

Main

法式慢煮牛頰肉 配迷你胡蘿蔔及牛油薯蓉	\$288
法式燉雞胸 配炒薯仔、橄欖油及香草	\$288
法式燴羊肉 配時令蔬菜	\$318
傳統法式生牛肉他他配薯條	\$238
肉眼牛扒配薯條	\$368
法式煎原條龍脷魚 配檸檬牛油及番茜	\$398
大西洋鱸魚柳 配忌廉菠菜	\$298

Pasta

黑松露巴馬臣芝長通心粉 (v/a) 配意大利火腿、黑松露忌廉醬	\$178
龍蝦扁意大利麵	\$298

Dessert

巴夫洛瓦蛋白霜 (vg) 配水果及香草雪糕	\$118
檸檬撻配法式蛋白霜 (vg/g)	\$118
法式泡芙 (vg/g) 配雲呢拿雪糕、鮮忌廉及朱古力醬	\$118
杏脯撻配開心果雪葩	\$128

“Nissa la Bella 特選芝士拼盤”

是日精選法國芝士拼盤 (vg)	(3款) \$198
	(5款) \$288



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