



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** \$128
focaccia bread, caramelized onions, anchovies, olives, mixed herbs
- Escargots rôtis au beurre persillé** \$128
garlic butter snails
- Paté de foie de volaille** \$128
chicken liver pate
- Os à moelle** \$158
grilled bone marrow, fleur de sel & sourdough toast
- Hareng fumé pommes à l'huile** \$128
smoked herring, steamed potatoes, shallots & parsley

Starter

- Salade de poulpe** \$158
octopus, olives, corriander, onions, cherry tomatoes & lemon dressing
- Tarte au champignons, sauce à l'ail crémeuse (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
- Salade de quinoa** \$138
quinoa salad, edamame, pumpkin, pomegranate & lemon citrus dressing

Side

- Purée de pommes de terre à la truffe (v)** \$108
truffle mashed potatoes
- Gratin dauphinois (v)** \$88
potato gratin
- Epinards à la crème** \$78
sauteed creamy spinach
- Frites** \$48
french fries

Main

- Joue de boeuf confite au vin rouge** \$288
slow cooked beef cheek, baby carrots, mashed potato & herb
- Confit de canard, ratatouille** \$268
duck leg, homemade ratatouille & beef jus
- Souris d'agneau** \$368
braised lamb shank w/ seasonal vegetables
- Tartare de boeuf** \$248
traditional beef tartare w/ japanese egg yolk & French fries
- Entrecote grillée sauce bearnaise** \$328
ribeye steak with bearnaise sauce, salad & french fries
- Filet de loup grillé** \$298
atlantic seabass fish w/ creamy spinach & beurre blanc

Pasta

- Rigatoni parmesan & fresh seasonal truffe** \$268
rigatoni parmesan truffle cream & seasonal truffle
- Linguine aux gambas** \$258
linguine w/ prawns & homemade bisque

Dessert

- Vacherin aux fruits de saison (vg)** \$108
whipped vanilla cream, seasonal fruit, ice cream, meringue, flowers & fruit coulis
- Tarte au citron meringuée (vg/g)** \$108
lemon tart, lemon cream, caramelized meringue
- Profiteroles (vg/g)** \$108
pastry puff filled w/ vanilla ice cream, whipped cream & chocolate sauce
- Tarte à l'abricot, sorbet pistache** \$128
fresh apricot tart, almond cream, apricot jam & pistaccio sorbet
- Assiette de fromages français** \$208
French cheese selection



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Terroir

尼斯洋蔥鯉魚橄欖薄餅	\$128
法式蒜蓉牛油焗蝸牛	\$128
法式雞肝醬 配 脆麵包	\$ 128
法國海鹽烤牛骨髓 配酸種麵包	\$158
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	\$158
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
日本毛豆藜麥沙律 (va/vg) 配南瓜、石榴及檸檬汁	\$138

Side

黑松露薯蓉(v)	\$108
千層焗薯批(v)	\$88
忌廉菠菜	\$78
薯條	\$48

Main

法式慢煮牛頰肉 配迷你胡蘿蔔及牛油薯蓉	\$288
法式燉鴨腿 配普羅旺斯燉菜及牛肉汁	\$268
法式燴羊肉 配時令蔬菜	\$368
法式生牛肉他他配薯條	\$248
肉眼牛扒配薯條	\$328
大西洋鱸魚柳 配忌廉菠菜	\$298

Pasta

黑松露巴馬臣芝長通心粉 配意大利火腿、黑松露忌廉醬	\$268
大蝦意大利麵	\$258

Dessert

巴夫洛瓦蛋白霜 (vg) 配水果及香草雪糕	\$108
檸檬撻配法式蛋白霜 (vg/g)	\$108
法式泡芙 (vg/g) 配雲呢拿雪糕、鮮忌廉及朱古力醬	\$108
杏脯撻配開心果雪葩	\$128
是日精選法國芝士拼盤 (3款)	\$208



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