

T19 FRIDAY FEATURE

FRENCH MENU - NOVEMBER 15TH



SOUP

FRENCH ONION SOUP 13

classic french onion soup topped with bread and swiss cheese

MAIN COURSE

PAN SEARED CANARD 30

pan seared duck breast, potato dauphinoise, charred rainbow carrots, truffle cauliflower cream and cherry demi-glace

BOUILLABAISSSE 28

french seafood stew made with mussels, clams, shrimp, and vegetables; served with pan-fried salmon and garlic bread

DESSERT

ORANGE CRÉME BRÛLÉE 10

orange flavoured crème brûlée




3-COURSE MENU

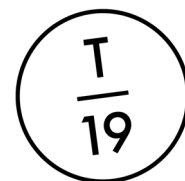
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INCLUDES

SOUP
CHOICE OF MAIN
DESSERT



A la-carte option:
Plates are also available individually, and are priced accordingly.



Please note, our kitchen contains nuts, soy, wheat and other known allergens and cross-contamination may occur. Please advise your server of any known allergies. Prices subject to tax and gratuity.