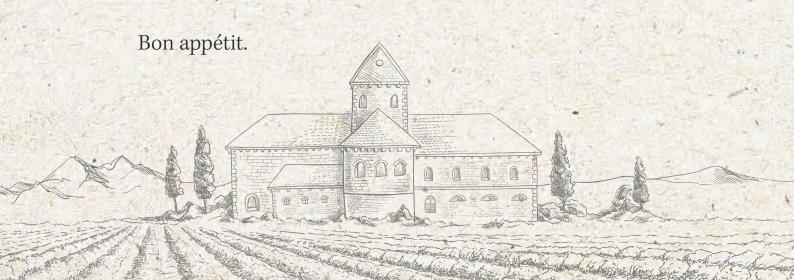


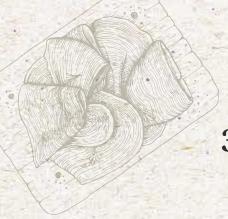
Bonjour

**au balcon**, which translates to 'on the balcony', represents a new era for the beloved space. Embodying a renewed focus on classic French flavours with a twist, be transported to a summer escape in the French countryside with the nature- inspired cuisine.

Immerse in nature and take a leisurely stroll amongst our edible garden or bask in the beauty of our climate-controlled geodesic Garden Domes and gazetted gazebos. **au balcon** connects with a farming collective of growers, producers and kelongs, to allow value-added and sustainable practices to be selected over others. This back-to-basic approach sees garnishes and herbs used in the restaurant being harvested from the in-house edible garden, providing unrivalled freshness and provenance to the table.

We now invite you to join us on the balcony to an endless summer of farm-fresh delights and gastronomical discovery.





# SPRING 3-COURSE SET MENU

55 PER PAX

TO SHARE

Bread

### APPETISER

SELECT ONE PER PAX

Spring Asparagus

Cauliflower Purée | Pecorino | Truffle Caviar

Fresh Organic Egg Smoked Potato Purée | Crispy Pancetta | Garlic Crumb

Soup Of The Day

#### MAIN

SELECT ONE PER PAX

Chicken Cassoulet

Braised White Bean | Red Wine Shallots | Champignon

Low Temperature Pork Belly

Beetroot Purée | Broccolini | Balsamic Pork Glaze

**Texture of Radish** 

Butter Poached Radish | Chervil Salad | Radish Crisp

Inka Grilled Angus Flank +8

Hand Cut Fries | Bearnaise Sauce

#### DESSERT

SELECT ONE PER PAX

Paris Brest

Choux Pastry | Praline Diplomat | Hazelnut Ice Cream

Citrus Crème Brûlée

Homemade Ice Cream | Orange Zest | Fresh Berries

All prices are subject to 10% service charge & prevailing government taxes.

Please let us know if you have any allergies and/or dietary restrictions.





# **CHARCUTERIE**

	100
Artisanal Cold Cuts	35
Saucisson	12
<ul> <li>Duck &amp; Pork Terrine</li> </ul>	12
Parma Ham	12
Pork Rillette	12
Served with Bread and Homemade Pickle	
	1.15
ENTRÉE	
Portobello Tart	20
Cherry Tomato   Red Bell Pepper   Red Onion   Burra	ita
Pan Seared Foie Gras	32
Arugula   Poached Pear Purée   Caramelised Onion	
Crispy Toast	
Oeufs en Meurette	18
Eggs   Red Wine   Champignon   Pancetta	
Tiger Prawn Niçoise Salad	22
Kelong Prawn   Butterhead Lettuce   Olives   Quail E	
Fingerling Potato   Cherry Tomato   Haricot Vert	
Salade de Chèvre Chaud	20
Sainte-Maure de Touraine Cheese   Mesclun Mix	
Onion   Balsamic Vinaigrette	3
Seared Atlantic Scallop	24
Capers Raisin   Romesco   Coriander Cress	24
Escargot de Bourgogne	28
Escargot   Parsley Butter	
Grilled Prawns	22,
Kelong Tiger Prawn   Hazelnut Beurre Noisette	
Soup Of The Day	15
C A DAVIDE DE	

## **GARNITURE**

GAIUVITOILE	
Garden Salad	16
Truffle Fries	18
Brussels Sprout with Lardon	18
Cauliflower Gratin Ø	16
Potato Purée	16

VEGETARIAN

**SIGNATURE** 

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## PLATS PRINCIPAUX

Beef Cheek Bourguignon Wagyu Beef   Baby Seasonal Vegetables Smoked Potato Purée	48
Confit de Canard  Duck Leg Confit   Roasted Duck Fat Marble Potato Red Onion Jam	36
Pan Seared Seabass Seabass   Piperade   Asparagus   Microgreens	34
Mud Crab Omelette IHand-Picked Mud Crab   Kampot Peppercorn Gruyere Cheese   Spring Onion	28
Buttermilk Galette Organic Egg   Champignon   Baby Spinach Potato   Jambon Ham Add Smoked Salmon +8	24

# **AU BALCON ROTISSERIE**

Baby Chicken		32
Lamb Leg		42
Pork Knuckle	2 N	48
Meat Of The Day		Seasonal

Items Are Served with Roasted Potatoes and Salad

## WEEKEND SPECIAL

Classic Breakfast Set
Toasted Baguette | Croissant | Pain Au Chocolat
Jambom Ham & Cheese Omelette | Jam & Butter
Choice of Coffee or Tea

# FROMAGES ET DESSERT

Paris Brest Choux Pastry   Praline Diplomat   Hazelnut	16
Yoghurt Sorbet Elderflower Yoghurt Sorbet   Mint Jelly   Honeycomb Crispy Yoghurt   Fresh Berries	16
Citrus Crème Brûlée	16

Homemade Ice Cream | Fresh Berries | Orange Zest

Artisanal Cheese Platter 22 | 28 Selection of 3 or 4 Regional Cheese | Crackers | Sourdough