

BASTILLE DAY CELEBRATION

A selection of custom dishes highlighting Menu featuring classic recipes composed by Daniel Boulud



MENU DU JOUR

BASTILLE DAY CELEBRATION
Enjoy our 3 Course Menu for \$68++ Per Person

Seafood & Vegetable Aioli

Olive Oil Poached Brittany Cod, Vegetables, Garlic Aioli



Signature Bouillabaisse

New Zealand Seafood, Clams, Mussels, Potatoes, Rouille



Pineapple & Coconut Givré

Dark Rum, Crème Chantilly

Sample Menu dishes changes daily & Subject To Availability
Reservation Strongly Advised

Prices listed are subject to GST & Service Charge

FOLLOW US ON    