

Festive Menu

Only Available in Tanjong Katong
23 Dec 2018 - 1 Jan 2018

GARÇONS™

Appetisers

Creamy Mushroom Soup Served with Roasted Chestnuts and White Truffle Oil	\$10
Roasted Tomato Soup Served with Crispy Fried Shallots	\$10
French Onion Soup Baked with Cheese Crouton	\$12
Tuna Tataki Salad Seared Tuna, Balsamic Vinaigrette, Cherry Tomato, Olives, Soft Boiled Egg	\$14
Escargot (1/2 Dozen) Herb Garlic Butter, Tomato Fondue, Rustic French Baguette	\$14
Duck Rillette Served with Baby Cornichon and Rustic French Baguette	\$12
Baked Truffle Camembert (120g) French Camembert, Black Truffle Salsa, Dried Fruit, Walnut and Crackers	\$19
Pan Fried Foie Gras (70g) Toasted Brioche, Cranberry Sauce, Pickled Shallot, Candied Hazelnuts	\$20



Main Course

Foie Gras Stuffed Turkey Breast Served Mashed Potato, Roasted Baby Vegetables and Mushroom Foie Gras Sauce	\$28
Crispy Stuffed Porchetta Mushroom-Chestnut Stuffing, Bacon Cassoulet Bean and Mesclun Salad	\$25
French Duck Leg Confit Mashed Potato, Roasted Baby Vegetables and Brown Sauce	\$25
Herb Crusted Salmon Served with Roasted Potato, Mesclun Salad and Hollandaise Sauce	\$28
Braised Lamb Shank Braised in Red Wine with Aromatic Vegetables and Mashed Potato	\$30
Angus Steak Bearnaise (250g) Angus Striploin served with Fries, Roasted Baby Vegetables and Bearnaise Sauce	\$34
Squid Ink Lobster Spaghetti Boston Lobster Tail, Cherry Tomato Confit, Grated Parmesan	\$32

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Dessert

Warm Apple Crumble \$12
Served with Vanilla Ice Cream

Chocolate Fondant \$12
Served with Vanilla Ice Cream

Christmas Log Cake \$12

Berry Mille-feuille \$12

Beer

Kronenbourg 1664 Blanc (330ml) \$12

Asahi Super Dry Black (334ml) \$12

Asahi Super Dry (334ml) \$10

Cold Beverages

Homemade Iced Lemon Tea \$2.50

Coke / Coke Light / Sprite \$2.50

IBC Rootbeer \$3.50

Perrier Sparkling Water (330ml) \$4

Hot Gryphon Tea

Earl Grey Lavender \$12

Marrakesh Mint \$12

British Breakfast \$10

2 Course Set

Appetiser / Dessert + Main Course \$35/ person

3 Course Set

Appetiser + Main Course + Dessert \$45/ person

Supplements

Baked Truffle Camembert (120g) + \$4

Pan Fried Foie Gras (70g) + \$4

Braised Lamb Shank + \$2

Angus Steak Bearnaise + \$4

Squid Ink Lobster Spaghetti + \$2

Hot Coffee

Single Espresso \$3.50

Double Espresso \$4

Long Black \$4

Café Latte \$4.50

Cappuccino \$4.50

Iced Coffee

Iced black \$5

Iced Café Latte \$5.50



*ALL PRICES ARE SUBJECT TO 7% GST AND 10% SERVICE CHARGE