

AUDACE

BAR & RESTAURANT

CHEF'S SIGNATURES

APPETIZER

L'oseille

Foie Gras, French Eel, Oseille Sorbet & Apple
Flower Syrup
\$20

La Matricaire

Smoked Mackerel, Salsify, Spinach &
Matricaire Oil
\$16

L'Asperule Odorante

Frog Leg Tempura, Jerusalem Artichoke,
Pickled Mushroom & Asperule Odorante
Tuile
\$28

VEGAN

La Reine Des Pres

Celtuce, Reine Des Pres, Pickled Onion
& Salted Seaweed
\$17

FISH

L'Achillee Millefeuille

French Sea Bass, Garlic Stick, Achillee Flower
& Sesame Achillee Crumbles
\$38

SHARING SIGNATURE for 2

500g Pork Belly Marinade with Black and
Yellow Carrot, Melisse
\$42

Cote de Veau, Rutabaga, Caperberries,
Roasted Aubepine
\$110

DESSERT

Macaron, Black Colombian
Coffee Jelly, Speculoos Cream, Cocoa
Sorbet
\$11

LAISSEZ-VOUS ALLER (OMAKASE MENU)

**Chef's Choice Discovery Menu*

4-COURSE \$68++

6-COURSE \$98++

Dinner

APPETIZER

Marbled and Braised Beetroot salad,
Salmon Gravlax
\$15

Braised Parsnip, Coppa Ham, Basil and
Orange Paste
\$16

FISH

Pan-seared Red Snapper, Kale,
Roasted Cumin,
Orange Paste Dressing with Kaffir Oil
\$27

Bonito Marinade Origan, Cocconia Pickles,
Fish Jus, Black Balsamic Chilli Dressing
\$24

MEAT

Flank Beef, Pan Seared Shitake, Pickled Shimeji,
Sea Urchin, Arugula Coulis
\$30

Duck Breast, Pumpkin, Bouleau, Roasted Pumpkin
Seeds
\$32

DESSERT

Praline Powder with Matcha Tea, White Chocolate
Foam, Almond Caramelised Ice cream
\$14

Chinese Pomelo Sorbet with Surreau
& Black Pepper
\$13

CHEESE

Saint Felicien Served Warm or Cold
\$28
Cheese Platter Selection
\$32