







ENTRÉES

ATELIER, "AN ARTISTS WORKSHOP OR STUDIO".

A PLACE WHERE CREATIVITY IS KING.

A PLACE WHERE INSPIRATION FLOWS, IDEAS ARE BORN, AND FRESH INGREDIENTS ARE TRANSFORMED.

A PLACE WHERE CUISINE CREATE FRENCH-INSPIRED MASTERPIECES FOR YOUR DELIGHT.

A PLACE WHERE OUR CHEFS USE THE FINEST OF LOCAL PRODUCE, THE BEST CUTS AVAILABLE, AND SUSTAINABLY SOURCED SEAFOOD.

BON APPÉTIT

DISCOUNTS NOT APPLICABLE ON SIGNATURE DISHES
WITH OUR DUCK LOGO



POLANCO BAERII CAVIAR 10G | 110

BLINI, SHAVED EGG, CHIVES, CRÈME FRAÎCHE



FRESHLY SHUCKED OYSTERS | 6ea

LEMON, CHARDONNAY MIGNONETTE



GRIMA FARM JERUSALEM ARTICHOKE VELOUTE | 26

CHARRED LEEK, HAZELNUT, TRUFFLE



SCALLOP BLANKET | 28

BRAISED COS, PISTACHIO CURD, BACON SOIL



FOIE GRAS PARFAIT | 32

HOUSE BAKED DUCK FAT BRIOCHE, BEURRE NOISETTE



O'CONNOR GRAIN FED MS2 BEEF TARTARE | 28

CONFIT EGG YOLK, RÉMOULADE, CROUTONS





GRIMA FARM BAKED BEETROOT | 36

CHEVRE, CAMARGUE BLACK RICE, MACADAMIA



MUSSETT FARM OYSTER MUSHROOM CASSOULET | 36

CANNELLINI BEANS, PORCINI, THYME



PAN SEARED BLUE EYE COD | 52

CAULIFLOWER PUREE, YOUNG KALE LEAVES BROCCOLI EMULSION



ROASTED WHOLE MARKET FISH | MP

CAPERBERRY BEURRE BLANC, TARRAGON, LEMON BALM



DRY AGED DUCK BREAST | 48

COMPRESSED PEAR, BRAISED TREVISO, PEAR JUS



O'CONNOR BEEF CHEEK DAUBE PROVENCAL | 48

CELERIAC PUREE, SWEDE, TURNIP



ALL STEAKS ARE GRILLED TO YOUR LIKING IN OUR MIBRASA OVEN, SERVED WITH GARLIC PURÉE, PENCIL LEEKS

AND A CHOICE OF MUSTARD

200g O'CONNOR GRAIN FED MS2 TENDERLOIN | 52

250g RANGERS VALLEY BLACK ONYX STRIPLOIN MS3+ | 68

300g O'CONNOR PASTURE FED MS2+ SCOTCH FILLET | 68

1KG RANGERS VALLEY RIB EYE | 190



RED WINE JUS | 5

PERSILLADE SAUCE | 5

MOREL JUS | 10

🗶 gluten free 🕲 dairy free 🥥 contains nuts ② vegetarian 🗞 vegan औ discount not applicable



SIDES

GLAZED RADICCHIO | 16

ORANGE, GRAPEFRUIT, FIG BALSAMIC, PINE NUTS







ORGANIC MIXED SALAD LEAVES | 16

RED AND GREEN SALANOVA, APPLE VINAIGRETTE



ROASTED JONES FARM ANDEAN SUNRISE POTATO | 15

DUCK FAT, ROSEMARY



PLANCHA SEASONAL VEGETABLES | 18



POMMES FRITES | 12

AIOLI





CACAO | 22

VALRHONA CARAIBE 66% CHOCOLATE CARDAMON MOUSSE, COCOA NIB PRALINE, ROASTED BANANA VANILLA COMPOTE, BROWN BUTTER ROASTED CORN ICE CREAM



CALAMANSI | 21

CALAMANSI CREMEUX, TANARIVA HAZELNUT CRUMBLE, MANDARIN CONFIT SPONGE CAKE, YOGHURT CRISP



MILLE FEUILLE | 21

INVERTED PUFF PASTRY, AERATED COFFEE GANACHE, MILK COFFEE PRESERVES, YUZU CARAMEL GEL



BABA AL RHUM | 22

TRADITIONAL BABA, BLACK PEPPER-VANILLA-PASSIONFRUIT-ORANGE JUICE, PARESSEUSE RHUM CREAM

SELECTION OF FINEST FRENCH & AUSTRALIAN CHEESES | 38

SERVED WITH LAVOSH & VANILLA COMPRESSED APPLE



