

Bordeaux Evening Menu

Tonight's menu draws on the depth, warmth, and quiet luxury of Bordeaux. Each course is crafted to echo the richness of the region's wines, offering a gentle journey through classic flavours and effortless French charm.

Apéritif

Goat's Cheese Mousse, Honey & Thyme

A silky cloud of goat's cheese mousse drizzled with warm honey and fragrant thyme, finished with a toasted walnut crunch. A delicate opening note inspired by the orchards and hillside farms of Bordeaux.

Entrée

French Onion & Gruyère Tart

Caramelised onions slow-cooked to sweetness, baked in a buttery tart shell and crowned with molten Gruyère. A rustic classic elevated with deep, wine-country comfort.

Fish Course

Pan-Roasted Cod with Mussel Velouté

Flaky cod fillet roasted to perfection, served in a velvety white-wine and mussel velouté. Accented with shaved fennel and fresh chives for a bright, aromatic finish reminiscent of Bordeaux's Atlantic coast.

Meat Course

Bordeaux-Braised Beef Cheek

Melt-in-the-mouth beef cheek slowly braised in rich Bordeaux wine, paired with crisp-edged pomme Anna and earthy wild mushrooms. A soulful, vineyard-inspired dish layered with depth and warmth.

Dessert

Tarte au Citron with Sauternes

A zesty lemon tart with a delicate, buttery crust, lifted with a whisper of Sauternes for a golden, honeyed finish. Bright, elegant, and unmistakably French.