

BISTRO DE PARIS

Festive Celebration Set Menu @ 99 Per Person



MINIMUM OF 8 GUESTS PRE BOOKING ONLY

ON ARRIVAL

French Baguette and Lescure AOC Butter



ENTREE

Spencer Gulf Grilled Tiger Prawn, Cafe De Paris and Curry Leaves.

or

Twice Baked Cheese Soufflé, Sauce Roquefort

or

Cointreau Cured Salmon, Guacamole, Creme Fraiche, Capers and Herbs

MAIN COURSE

Slow Roasted Duck Breast, Smoked Beet Puree,
Berry Jam and Juniper Berry Sauce

or

Hopkins River Farm Tenderloin, Pomme Frites and Sauce Au Poivre

or

Parisian Gnocchi, Mushrooms, Petit Pois, Fricassee and Aged Comte (V)

PRE DESSERT

Passion Fruit Mousse, Pink Fairy Floss

DESSERT

Valrhona Chocolate Souffle, Wild Strawberry Jam, Vanilla Bean Ice Cream

Should you have any special dietary requirements or allergies please inform your waiter.

10% surcharge on Saturday and Sunday, 15% on public holidays.

