

## SWEET

### **Crème Brulee Maison £6.5**

Homemade crème brulee

### **Tarte tatin a la Pineapple £6.5**

Caramelised pineapple upside down tart vanilla ice cream

### **Ile de Langkawi £6**

Poached meringue, homemade custard, toasted sweet almonds and mango coulis

### **Niki`s Pancakes served with either £4.00**

Honey & Lemon, Chocolate and Hazelnuts, Maple Syrup

### **Selection de fromages fermier de France £8.5**

French farm house cheese selection



# A LITTLE TASTE OF MALAY CUISINE

## **Gado Gado (v) £5.5 Main / Side Dish £3.5**

Ice berg lettuce, broccoli, cauliflower, carrots, beansprouts, cucumber fired with Nolias Peanut

## **Corn-fed Chicken Satay £6**

Grilled corn - fed Chicken with Nolias peanut sauce and chili dip

## **Moules Laksa £7.5 / 12.5**

Lemongrass, ginger, garlic, lime leaf in coconut sauce

## **Daging Masak Serai £8**

Aberdeen and Angus flank steak Beef or corn – fed chicken marinated in turmeric, shallots, ginger, cooked in coconut sauce with lemongrass and galangang

## **Daging Kichap £8**

Thinly sliced Aberdeen and Angus flank steak Beef or corn -fed chicken soya sauce marinated in chilli, ginger and garlic

## **Udang Lemak £8**

Prawns marinated in turmeric, shallots, ginger, cooked in coconut sauce with lemon-grass and galangang

## **Nasi Goreng ( v ) £7.5**

Traditional `Malay` fried Rice

Fried rice with vegetables of the day, chicken topped with a soft fried egg.

## **Mee Goreng ( v option ) £8**

Stir fried egg noodles, chicken, bean sprouts and soya sauce

## **Sayor Lemak ( v ) £5 Main / Side Dish £3**

Vegetables of the day, broccoli, cauliflower, leek and carrot in coconut sauce with fresh chilli, ginger and garlic.

## **Sayor Goreng ( v ) £5 Main/Side Dish £3**

Vegetables of the day stir fried in soya sauce, chilli, ginger and garlic

## **Steamed Rice £2**

With a sprinkle of spring onions

# A LITTLE TASTE OF FRENCH CUISINE

## ENTRÉES

### **Terrine Maison £7**

Homemade coarse country terrine, red onions and honey jam, pickled gherkins

### **Moules à la marinière £7.5 / 12.5**

Mussels streamed in Cabernet, with shallots, thyme, bay leaves, garlic and parsley

### **Selection de Charcuteries Traditionnelles £7.5**

Cold traditional French meat selection, pickled gherkins

### **Les escargots de Bourgogne (15mn) £6.5 /10.5**

Burgundy snails in a classic garlic, parsley and Pernod butter (15mn)

## PLATS

### **Confit de cuisse de canard du Périgord aux arômes Malay £16.5**

Confit and roasted leg of Périgord duck in French Malay herbs aromatic jus and spices aromatic jus, sweet potato mash and French salad

### **Poisson du Jour au prix du marché**

Fish of the day at market price

### **Onglet a l'échalotte et vin rouge £16.5**

Classic French cut of Aberdeen and Angus flank steak, shallots and pinot noir jus

### **Risotto de potimaron roti au romarin £12.5**

Roast pumpkin and rosemary risotto

### **Steamed vegetables £3.5**