



# A MOULIN ROUGE SOIREE!

## • Hors-D'oeuvre •

*Seduction begins with the first bite.*

### MYSTÈRE DU BOIS

*Secrets simmer beneath the surface.*

Classic French onion soup, slow-cooked and deeply aromatic, with gratinée baguette au fromage (VGA)

### SEA SERENADE

*Let the night carry you.*

Succulent prawns in a delicate bisque and chervil velouté, served with warm garlic-kissed bread (GFA)

### GOLDEN SPOTLIGHT

*Do you love me?*

Light choux buns filled with duck liver mousse, subtly scented with Cognac and bitter orange chutney

### VELVET CABARET

*Soft as a whisper, rich as desire.*

Asparagus and Gruyère crêpes, baked in a rich Mornay sauce (V)

## • Plat Principal •

*The dance grows bolder. The flavours deepen.*

### FLAMING SCENE

*The heat rises.*

Tender chicken breast in a red wine and wild mushroom jus, with pearl onions, lardons & fresh thyme (GFA | HA)

### PEPPERY CAN-CAN

*Dare to be tempted.*

Roasted Angus beef, served pink, with Brandy cream and black pepper sauce (GFA)

### RIVIERE DE LIMON

*Flow gently into the night.*

Pan-seared sea bass with lemon, capers and Provençal herbs (GFA)

\*\*THE ABOVE ARE SERVED WITH STEAM VEGETABLES AND POTATOES\*\*

### MIDNIGHT TANGO

*Soft as a whisper, rich as desire.*

Risotto with Camembert and a subtle redcurrant accent (VGA | GFA)

Served with sautéed spinach

## • Le Dessert •

*One last temptation. Will you resist?*

### LE BAL DU MOULIN

*Give in.*

Our signature chocolate profiteroles, filled and finished with pure indulgence

—or—

*A final, cooling embrace.*

Raspberry sorbet and vanilla ice cream (GF | DF | VG)

(V) vegetarian | (VG/A) vegan (adaptable) | (GFA) gluten free (adaptable) |

Please mention when ordering. We are unable to guarantee the absence of allergens in our menu items. Please enquire with management.  
A discretionary 10% service charge will be added to the bill.