

Moules-Frites À Volonté

Adults | \$68 per person

Children | \$28 per person (6-12 years), Complimentary (0-5 years)

Moules Marinière

White wine, garlic, shallots, parley and butter

Moules à la Crème d'Ail

Garlic, white wine and finished with cream

Moules au Gorgonzola

Gorgonzola, white wine and shallots

Moules à la Provençale

Tomato, garlic, herbs and olive oil

Moules Crème de Curry

Mild curry, white wine and cream

Moules à la Thai

Coconut milk, lemongrass, ginger, chilli and lime

Moules au Chorizo

Chorizo, garlic, white wine and smoked paprika

Moules à la Moutarde

White wine, cream, Dijon mustard and herbs

Moules au pistou

Basil pesto, garlic, pine nuts

Moules à la Bière

Light ale beer, onions and a touch of mustard

1.5 Hour Beverage Package | \$65per person

Champagne Pommery Brut Apanage NV | \$150 per bottle

Please note that while every care is taken, we cannot guarantee that dishes are allergen-free.
Kindly advise our team of any food allergies or dietary requirements.

Please note that a 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays