

PARLOUR

AFTERNOON APÉRITIF

4PM-6PM

LES PETITES BOUCHÉES

SEARED SCALLOPS (A) — 12 EA

Wine butter sauce, chives

VOL-AU-VENT — 10 EA

*Vol-au-vent pastry, creamed leeks
chopped prawns (A)*

GOUGÈRES — 9 EA

*Fried breaded profiteroles, béchamel,
anchovies (A), chives*

BAGUETTE & BUTTER — 8 EA

MARINATED OLIVES — 8

OYSTERS (A) — 3 EA

Natural, with mignonette

FILET O FISH (A) — 17 EA

Salt cod, gribiche, cheese, Avruga caviar

PRAWN ROLL (A) — 17 EA

King prawns, gem lettuce, salmon roe

STEAK TARTARE — 30/40

Quail egg, croutons

CHARCUTERIE PLATE — 35

*Saucisson, duck rillettes, pork terrine,
cornichons, quince, baguette*

CHICKEN LIVER PARFAIT — 28

Iranian figs, cornichons, croutons

LYONNAISE SKEWER — 19 EA

Grilled sausage skewer, roasted red peppers

LES DRINKS



MINI CLASSIC MARTINI — 10

Bulldog gin or Ketel One vodka

FOUR Pillars G&T — 10

rare dry | yuzu | gilded chaos



DRAUGHT LAGER — 10

VIN BLANC — 10

VIN ROUGE — 10

VIN ROSÉ — 10

SPARKLING — 10

15% surcharge applies on public holidays - 10% service charge applies to all groups 8+

No discounts can be applied for EVT Stay program members or EVT staff, including during promotions and happy hour.

Seafood Origin: Australian (A), Imported (I), Mixed Origins (M)

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