

SHARING PLATES

- Sourdough baguette with farm butter, radishes & sel gris (G, M, Vg) 659 Cal
 Artichoke vinaigrette with Raoul's dressing (Md, Vg, E, So2) 1108 Cal
 Oysters du jour/ Oyster Gratine With appropriate garnish (Mo, So2) 691 Cal
 Crab beignets with Fresno chili remoulade (C, M, G, Ce, E, So2) 960 Cal
 Shrimp remoulade with wild arugula & horseradish (C, Md, E, Ce, So2) 458 Cal
 Cauliflower Gratin, Comté Cheese Bechamel (G,M, Vegetarian,) 750 Cal

APPETIZERS

- Market greens with Raoul's dressing & warm goat cheese (M, MD, Vg, E, So2) 867 Cal
 Frisée with crispy duck confit, pistachio and farm egg (N, Md, E, So2) 809 Cal
 Steak Tartare with cornichon salad, croutons & quail egg (G, Md, E, So2) 952 Cal
 Seared Foie Gras with pickled red onion & Surette à la pomme (M) 841 Cal
 Escargots à la Bordelaise (G, Mo, D, So2) 805 Cal
 Ruby beetroot salad with sheep milk feta, cucumber and vinaigrette (M, Vg, So2) 557 Cal

MAIN COURSES

- Fines herbes roast baby chicken with Truffle risotto, Reggiano and Jus de Poulet (Ce,M,So2) 1982 Cal
 Raoul's burger au poivre with Saint-André cheese and pommes frites (G, Ce, M, Md, E, So2) 1842 Cal
 Steak au poivre with pommes frites (Ce, E, M, Md, So2) 1328 Cal
 Lamb Navarin, bright lights chard (Ce, M) 1186 Cal
 Roasted Lamb Rack (Half or Full), Honey spice rubbed, Australain Grass Fed (M) 560 Cal
 Moules Frites. French Live Mussels, Cream sauce, Pomme Frites (M, Mo, So2) 729 Cal
 Soft Shell Crab Raoasted Asparagus, Grilled Lemon, Sauce Gribiche (G, C, M, Ms, So2) 636 Cal
 Roasted Seabass. Sauce Vierge, Saffron Beurre Blanc, Confit artichoke (F, Ce) 562 Cal
 Pan-seared Scallop Cauliflower Puree, Crispy Kale, Sauce Americaine (C, Mo, M) 985 Cal

DESSERTS

- Crème brûlée (M, E, G) 575 Cal
 Profiteroles (M, E, G, N, S) 769 Cal
 Sticky date pudding (M, E, G) 402 Cal
 Chocolate fondant (M, E, G, N, S) 672 Cal
 Selection of Ice cream (N, S, M, E) 690 Cal
 Selection of Sorbets 420 Cal

SIDES

- Watercress salad (Md, Vg, E, So2) 315 Cal
 Haricots verts (Vg) 436 Cal
 Baby spinach (V, Vg) 470 Cal
 Pomme Mousseline (M, V) 495 Cal
 Pommes frites 238 Cal
 Sauce au poivre (Ce, M) 220 Cal

EST.

RAOUL'S

1975

BEVERAGE MENU

COFFEE

Cappuccino
Latte
Flat White
Macchiato
Double Macchiato
Espresso
Double Espresso
Americano
Decaf
Cardamom Café

TWG TEA

English Breakfast
French Earl Grey
Jasmine Pearls
Emperor Sencha Green
Moroccan Mint
Chamomile

SOFT DRINKS

Coca-Cola
Coca-Cola Light
Sprite
Fanta
Red Bull

FRESH JUICES

Orange
Pineapple
Apple

WATER

EIRA Still Small
EIRA Still Large
EIRA Sparkling Small
EIRA Sparkling Large

NON-ALCOHOLIC

Sparkling
Lussory Chardonnay
Lussory Merlot
Lussory Rose
Heineken 0%

MOCKTAILS

Manhattan

American Malt, home made
vermouth, cherry, aromatic bitter,
orange peel

Pink Promise

Hibiscus brewed tea, soursop juice,
rose & cardamom, fresh lime

Elements

Honeydew melon cordial,
Italian spritz, lemon juice

Lemongrass Story

Brewed french earl grey, home
made lemongrass syrup, green
apple juice, white grapes

Espresso Martini

Espresso, superberries purple juice,
amaretti, homemade kahlua

Kir Raoul's

Sparkling non-alcoholic wine,
home made cherry essence

Raspberry Rose

Sparkling non-alcoholic wine,
home made cherry essence

(C) Crustacean (Ce) Celery (E) Eggs (F) Fish (G) Gluten (L) Lupin (M) Milk (Mo) Molluscs (Md) Mustard (N) Nuts
(P) Peanuts (S) Soybean (Ss) Sesame (So2) Sulfur dioxide (V) Vegan (Vg) Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform us of any allergies or dietary requirements.