

EST ²⁰2023

FRENCHY
BAR ET BRASSERIE

BONJOUR

Craft unforgettable moments in our Private Dining Room and expansive Frenchy Lounge, a regal space that elevates meetings and events into tasteful memories. Enjoy traditional French favourites with a playful makeover, delectable shareables to complement every libation, and signature cocktails curated by our expert mixologists.

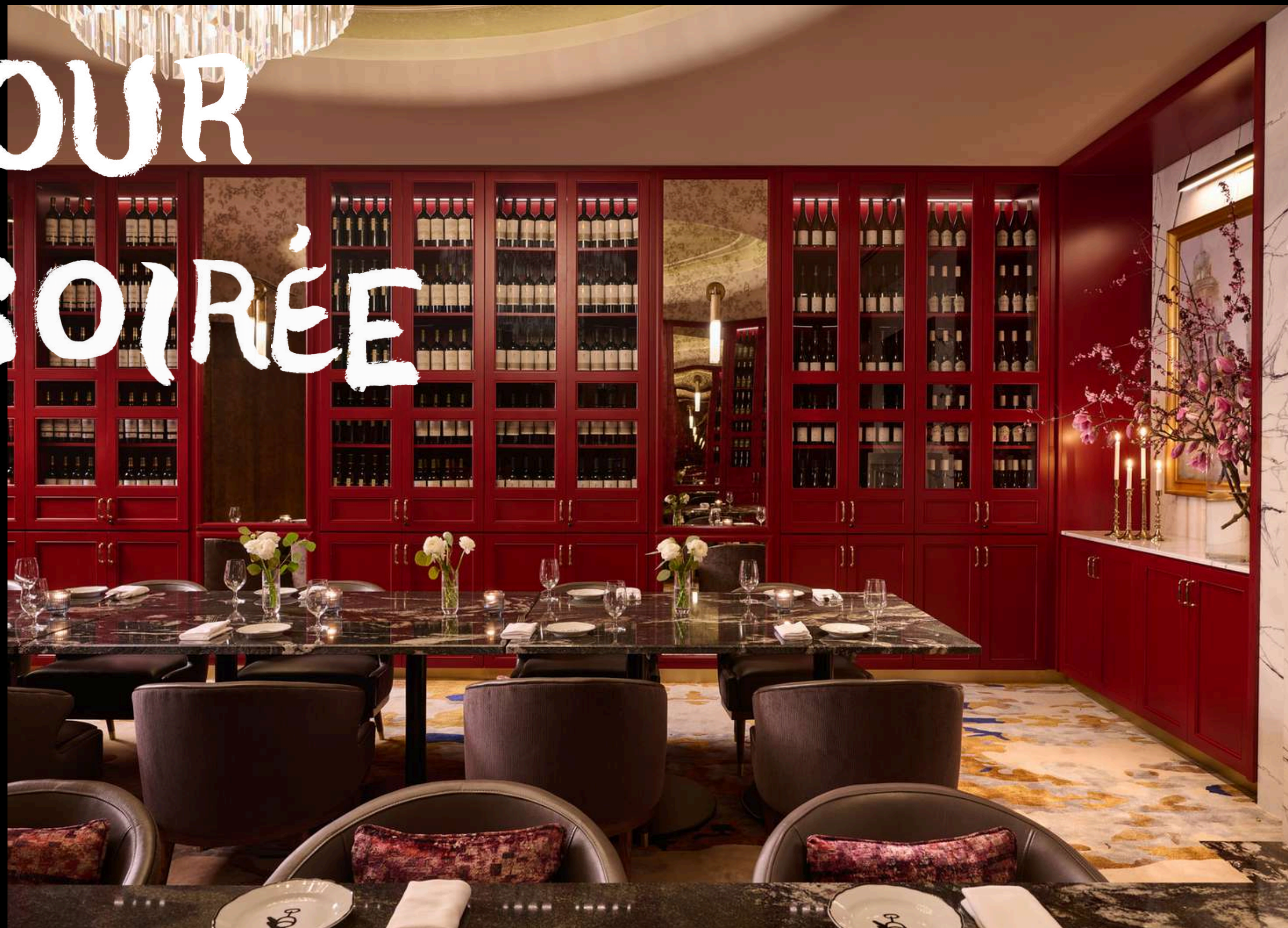
Let's customize an encounter that's uniquely Frenchy and uniquely you.



HOST YOUR NEXT SOIRÉE

Marble walls, Impressionist art, and lacquered wine cabinets create chic elegance, while a crystal chandelier's glow adds magic to your occasion

Private Dining Room capacity: seated: 36



LOUNGE

Plush seating, contemporary art, and Parisian-inspired lobby bar create an inviting and sophisticated ambiance. This is the perfect stage for memorable gatherings

capacity: seated: 48 | standing: 100



AUDIO VISUAL

- Built-in 75 inch screen
- Fully integrated sound system
- On-site AV solutions provided by Encore®
(additional charges apply)



THE BAR



“Frenchy exudes an atmosphere that seamlessly combines sophistication with a touch of cheekiness. With its effortless indulgence and uncomplicated approach, the eatery promises to be an unforgettable destination.”

-Forbes





LUNCH

EST 2023

DÉJEUNER

FRENCHY

BAR ET BRASSERIE

STARTERS

FRENCH ONION SOUP

Beef broth, red wine, caramelized onion, toasted baguette

SALADE VERTE

Bibb lettuce, fine herbs, pickled shallot, tarragon-Dijon vinaigrette

CLASSIC CAESAR

Baby gem, anchovy parmesan, lemon, double smoked bacon

MAINS

SALMON TARTARE

Hard-boiled egg, red onion, caper, crème fraîche, chervil, toasted baguette

TUNA NIÇOISE

Ahi lettuce, baby potatoes, green beans, yellow beans, olives, tomato, soft boiled egg, anchovy vinaigrette

CRISPY FISH

Haddock, tarragon tartar sauce, watercress, avec frites

LE HAMBURGER

6 oz aged beef patty, truffle aioli, Bibb lettuce, double smoked bacon, Brie cheese, dill pickle, brioche bun, frites or house salad

GNOCCHI PARISIEN

Peas, mint, brown butter, parmesan

GRILLED BRANZINO

Branzino filet, chermoula, roasted peppers, gigante beans

1/4 ROAST CHICKEN

Herbes de Provence, jus, pommes purée

SAMPLE MENU

MORE OPTIONS AND CUSTOMIZATIONS AVAILABLE





DINNER

EST. 2023

DÏNER

FRENCHY

BAR ET BRASSERIE

STARTERS

OYSTERS *6 pcs*

Daily selection, red wine mignonette, lemon, horseradish, hot sauce

ESCARGOTS

Garlic, butter, parsley, lemon, brioche

SALADE VERTE

Bibb lettuce, fine herbs, pickled shallot, tarragon-Dijon vinaigrette

APPETIZERS

FRENCH ONION SOUP

Beef broth, red wine, caramelized onion, toasted baguette, Gruyère cheese

COQUILLES ST. JACQUES

Searred scallops, pommes Dauphinoise, herbed butter, bacon crumb

FOIE GRAS MOUSSE

Ice wine and sour cherry gastrique, pistachios, toasted brioche

MAINS

TRUFFLE MUSHROOM

RISOTTO

Wild mushrooms, white wine, parmesan crema

GRILLED BRANZINO

Branzino filet, chermoula, roasted peppers, gigante beans

ROAST CHICKEN

Herbes de Provence, jus, pommes purée

DUCK CONFIT CASSOLET

White beans, tomato, parsley, jus

STEAK FRITES

8 oz Striploin, Bordelaise or Café de Paris butter

DESSERTS

CRÈME BRÛLÉE

Vanilla bean custard, Chantilly, berries

TARTE AU CITRON

Pâte sablé, torched meringue, raspberry

GATEAU AU CHOCOLAT (gf)

Almond, milk chocolate mousse, orange, chocolate ice cream

SAMPLE MENU

MORE OPTIONS AND CUSTOMIZATIONS AVAILABE



CONTACT

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