

# Maison es



*Jet Fresh French Oyster on Ice (+78 each)*

## -l'entrée-

### Soup du Jour

#### Sea Cucumber Meat -GF-

salmon roe · sugar snap peas · potato espuma  
· lime bubbles · XO sauce

#### Cauliflower Duo -VEG-GF-

panna cotta & crisps · soft-boiled quail egg  
· pickled shimeiji · frisee · sriracha vinaigrette

## -le plat-

#### French Yellow Chicken -DF-

chicken roulade · bean curd puff · okra · egg-pasta tuile  
· Northern Thai curry sauce

#### Pork Belly -GF-

Spanish pork · langoustine · black trumpet  
· granny-smith purée · savora jus

#### Rigatoni -VEG-

sweet onion · tomato · garlic · mild chilli  
· Russian vodka · parmesan · tomato cream sauce

#### Grouper -DF- (+80)

crispy skin · oscietra · snow crab meat · udon chewies  
· silky fish broth

#### The "Wagyu" – *Maison ES Signature* -GF- (+180)

U.S. short ribs · kimchi mashed potatoes · broccolini  
· black garlic jus

## -le dessert-

### Dessert du Jour

#### Fresh Fruits

#### Ice Cream or Sorbet

#### Fromagerie Antony Cheese Platter

fresh grapes · truffle honey · crisp bread

*Coffee or Mariage Frères tea (+28)*

*Mindful Sparks premium sparkling tea (+38)*



## -les legumes- (+78 each)

Garlic Frites -VEG-DF- | Black Bean Paste Zucchini -VEG-GF- | Okra Tempura & Mala Mayo -VEG-  
Avocado Tempura & Salted Egg Yolk -VEG- | Fermented Bean Curd Butter Broccolini -VEG-GF-

-VEG- Vegetarian -GF- Gluten Free -DF- Dairy Free

All prices subject to 10% service charge



entrée + mains + dessert

358/per person