

Maison es

Ala Carte

French Oysters (+78 each)
Soup du Jour (+110)

L'entrée

The "Tartare" – Maison ES Signature -GF-

chuck-rib · oscietra · soft-boiled quail egg · Hong Kong-classic style satay emulsion · flaxseed rice cracker

Hamachi Ceviche & "Russian Borsch" -GF-

ikura · avocado · cucumber · white pepper bubbles · Hong Kong's signature "Russian Borsch" sauce

The French Pigeon

brined-pigeon breast · pigeon confit cigar with foie gras · napa cabbage · truffle paste · brussels sprouts · Worcestershire bubbles · spice salt · sweet plum pigeon jus

"Sweet Garlic" Razor Clams -GF-DF-

beluga caviar · ikura · sweet garlic purée · scallion oil · soy foam · casava crisps

Eggplant Trio

charred / steamed / breaded · garlic buttermilk sauce · chili oil · garlic crisps



Le Plat

The "Wagyu" Wellington – Maison ES Signature

chuck flap · "Chu Hou" beef stew · tendon puffs · daikon · baby Chinese broccoli · savora jus

Lobster Tail Angel Hair

butter-poached Boston lobster · oscietra · shellfish emulsion · cheddar-gruyère sauce

Horsehead Fish -GF-

clams · luffa · sweet garlic · wild celery · Chinese beurre blanc · preserved dried cabbage oil

Butternut Squash

sous vide · charred maitake · enoki tempura · pickled black termite · salted egg yolk sauce

appetiser + mains

780

Les Legumes (+78 each)

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

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

All prices subject to 10% service charge