

Maison es

Le Vieux Hong Kong



l'amuse bouche



Hamachi Ceviche & “Russian Borsch”
ikura · avocado · cucumber · white pepper bubbles
Hong Kong’s signature “Russian Borsch” sauce



The “Tartare” – *Maison ES Signature -GF- (+280)*
chuck-rib · oscietra · soft-boiled quail egg
Hong Kong-classic style satay emulsion · flaxseed rice cracker



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



Lobster Tail Angel Hair
butter-poached Boston lobster · oscietra · shellfish emulsion · cheddar-gruyère sauce



Wagyu Wellington – *Maison ES Signature*
chuck flap · “Chu Hou” beef stew · tendon puffs · daikon · baby Chinese broccoli · savora jus



The “French Toast” – *Maison ES Signature*
peanut butter ganache · golden syrup tuile · Hong Kong milk tea ice cream



petit fours



1,300

Wine pairing – Five glasses (+650) · Premium Collection (+800)

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

All prices subject to 10% service charge