

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



"Sweet Garlic" Razor Clams -GF-DF-

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



The "Tartare" – *Maison ES Signature* -GF-

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



Horsehead Fish -GF-

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



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

1,880

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

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

All prices subject to 10% service charge