

## Ala Carte

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



### *L'entrée*

The “Tartare” – *Maison ES Signature* -GF-

chuck-rib · oscietra · soft-boiled quail egg · Hong Kong-style satay emulsion · rice noodle crisps

Alaskan King Crab -DF-GF-

uni · sea whelk · white pepper bubbles · scallion oil · spanner crab congee sauce

Pigeon

brined-pigeon breast · pigeon confit cigar with foie gras · napa cabbage · truffle paste · brussels sprouts ·

Worcestershire bubbles · spice salt · sweet plum pigeon jus

Langoustine -GF-

cuttlefish noodles · salmon roe · dried shrimp puffs · creamy fermented shrimp & chives sauce

Eggplant -VEG-

charred eggplant stuffed with mashed & deep-fried eggplant · garlic buttermilk sauce · chilli 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

Octopus

binchotan-grilled · “char siu” glaze · millet · broccolini · elderflower lobster foam

Black Abalone -DF-

farro · sweet garlic · liver-infused sweet soy · shitake farro cracker

Horsehead Fish -GF-

crispy scale · cockles · celtuce · soy bean purée · sour plum beurre blanc espuma

Crispy Bean Curd Roll -VEG-

asparagus · mushroom medley · glass noodle · sweet corn purée · truffle emulsion



### Appetiser + Main Course

780

#### *Les Legumes (+78 each)*

Garlic Frites -VEG-DF- | Spicy Black Bean Zucchini -VEG-GF- | Chilli Cauliflower Tempura -VEG-

Avocado Tempura & Salted Egg Yolk -VEG- | Fermented-Tofu Butter Broccolini -VEG-GF-

MAISON ES

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

All prices subject to 10% service charge