

The Premium Tasting Menu



L'amuse Bouche

Alaskan King Crab -DF-GF-

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



Langoustine -GF-

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



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

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



Pigeon

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



Horsehead Fish -GF-

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



Black Abalone -DF-

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

~ Hawthorn Sorbet ~

The “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

Wine pairing

Classic Five (+650) · Premium Five (+800)

1,880

MAISON ES

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

All prices subject to 10% service charge