

Maison es



Jet Fresh French Oyster on Ice (+78 each)

-l'entrée-

Soup du Jour

Sea Cucumber Meat -GF-

salmon roe · sugar snap peas · potato espuma
· lime bubbles · XO sauce

Cauliflower Duo -VEG-GF-

panna cotta & crisps · soft-boiled quail egg
· pickled shimeiji · frisee · sriracha vinaigrette

-le plat-

French Yellow Chicken -DF-

chicken roulade · bean curd puff · okra · egg-pasta tuile
· Northern Thai curry sauce

Pork Belly -GF-

Spanish pork · langoustine · black trumpet
· granny-smith purée · savora jus

Rigatoni -VEG-

sweet onion · tomato · garlic · mild chilli
· Russian vodka · parmesan · tomato cream sauce

Grouper -DF- (+80)

crispy skin · oscietra · snow crab meat · udon chewies
· silky fish broth

The "Wagyu" – *Maison ES Signature* -GF- (+180)

U.S. short ribs · kimchi mashed potatoes · broccolini
· black garlic jus

-le dessert-

Dessert du Jour

Fresh Fruits

Ice Cream or Sorbet

Fromagerie Antony Cheese Platter

fresh grapes · truffle honey · crisp bread

Coffee or Mariage Frères tea (+28)

Mindful Sparks premium sparkling tea (+38)



-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 Bean Curd Butter Broccolini -VEG-GF-

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

All prices subject to 10% service charge



entrée + mains + dessert

358 per person