

# Maison es



*Jet Fresh French Oyster on Ice (+78 each)*

## -l'entrée-

### Soup du Jour

#### Squid Game

squid "noodles" · tentacle tempura · salmon roe · scallion oil · sweet garlic · farro · shrimp paste espuma

#### Asparagus -VEG-GF-DF-

onsen egg · frisee · mushroom duxelles · truffle oak milk sauce

## -le plat-

#### Threadfin Fillet -DF-

crispy skin · cockles · kohlrabi · potato purée · pickled cabbage chilli sauce

#### French Quail -DF-GF-

roasted · glutinous rice · Chinese sausage · broccolini · sweet plum quail jus

#### Aubergine -VEG-GF-DF-

BBQ sauce-glazed · pine nuts · ratatouille

#### Hairy Crab -DF- (+85)

handmade spaghetti · snow pea tip · ginger puffs · Zhenjiang vinegar foam

#### 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- | Black Bean Paste 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



*Le déjeuner parfait*



*entrée + mains + dessert*

*358/per person*