

C'est Noël

*Six-Course Dinner
¥,680 per person*



~Santa's Cookie Decorating Workshop~ (30mins)



~Delivered by Santa's Sleigh!~

Spanish Red Prawn Tartare

oscietra . lime bubbles . shrimp puffs . laksa espuma

or

Toro (+248)

uni . crispy shiso leaf . wasabi-konbu sauce



~Listen to Angels sing..... "Yummy....."~

Foie Gras Custard

ceps tuile . citrus sauce

~Made of Christmas Tree!~

Black Abalone

charred . yuzu daikon . pine nuts . farro . sweet garlic . liver sauce

~Romance under the Mistletoe!~

Grouper

king crab meat . cockles . scallions . snowy congee sauce

~ Hawthorn Sorbet ~

~Santa's Choice!~

Kagoshima Rib Eye

trumpet-crust . soy-glazed eringi . chestnut purée . savora sauce

or

French Baby Turkey Duet

poached turkey breast & roasted leg roulade

glutinous rice . Chinese sausage . broccolini . truffle turkey jus

or

Brittany Blue Lobster (+288)

beluga . fennel . cauliflower cream . beurre blanc

~Keep Some in your Pocket!~

Christmas Surprise

dark chocolate mousse . cranberry sponge . white chocolate soil
persimmon sorbet & cookies!



~Let the Stars Glow, Bubbles and Wine-flow!~ (Wine Pair)

four glasses (+480pp) . six glasses (+680pp)

MAISON ES

All prices subject to 10% service charge