

# Maison es



*Escargots de Bourgogne (+238)*

*-l'entrée-*

## Soup du Jour

Mussels -DF-GF-

salmon roe . ginger-lime bubbles . rice puffs  
Thai coconut espuma

Potato Confit -VEG-

garlic purée . sour cream . rye croutons . whey sauce

*-le plat-*

Silver Pomfret -GF-

seared fillet . osietra . zucchini . creamy cauliflower  
yuzu beurre blanc

French Yellow Chicken Breast -DF-GF-

poached . whelk . celtuce . ginger scallion purée  
vin jaune chicken jus

Topinambour Trio -VEG-GF-

sous vide / crisps / purée of Jerusalem artichoke  
morel . sugar snap peas . truffle emulsion

Hairy Crab – *Chef's Recommendation* -DF- (+85)

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

The “Wagyu” -GF- (+120)

braised beef cheek . broccolini . truffle parsnip purée

*-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 + main + dessert*

*358 per person*

## TART AU CAVIAR

Crispy butter pastry encased with juicy and sweet Matsuba Crab meat, then covered with a carpet of delicate oscietra.





*with a little extra*

**(Pre-order) The “Signature” Seafood Luxe**

French oysters | Boston lobster | Alaskan king crab  
scallops & ikura | sea whelks | mussels

+680

**Tarte au Caviar**

premium oscietra | Matsuba crab | butter pastry

+380



*Bubbles & Wine Free-Flow*

The Perfect Two Hours

+200 pp

or

The Luxurious Bubbles

Upgrade your perfect two hours to  
Louis Roederer – collection 244 Brut

+450 pp





PRE-ORDER

**THE "SIGNATURE" SEAFOOD LUXE**

Adorned with French oysters, Boston lobster, Alaskan king crab, scallops & ikura, sea whelks & mussels!

