

# The Classic Tasting Menu



## *L'amuse Bouche*

### Alaskan King Crab -DF-GF-

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



### The “Tartare” – *Maison ES Signature* -GF- (+280)

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



### Octopus

binchotan-grilled · “char siu” glaze · millet · broccolini · elderflower lobster foam



### 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)

1,300

### MAISON ES

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

All prices subject to 10% service charge