

# Maison es

*Escargots de Bourgogne (+238)*  
*Jet Fresh French Oyster on Ice (+78 each)*

## -l'entrée-

### Soup du Jour

#### Tiger Prawns -DF-GF-

dragon fruit . ginger lime bubbles . coconut water .  
nam prik chilli sauce . squid ink rice crisp

#### Onsen Egg -VEG-

asparagus tempura . mushroom duxelles  
parmesan foam . madeira reduction

## -le plat-

#### Threadfin Fillet -GF-

charred octopus . chorizo . piquillo . potato espuma

#### Spanner Crab Pasta -DF-

homemade egg spaghetti . capsicum  
Sawarak black pepper sauce

#### Butternut Squash Tart -VEG-

white wine-pickled & purée of butternut squash  
black truffle . sugar snap peas . creamy morel emulsion

#### Dual of Duck – Chef's Recommendation (+85)

roasted duck breast & leg confit with seared foie gras  
red onion jam . toasted brioche toast . crispy kale .  
cherry duck jus

#### 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!

