

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