

Maison es

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

-l'entrée-

Soup du Jour

King Crab Meat -GF-
egg white custard . yuzu kosho mayo .
Shaoxing wine foam . rice cracker

Tomato Variations -VEG-
tartare . mousse . gelée . crumbs

-le plat-

Threadfin Fillet -GF-
cockles . celtuce . sweet soy beurre blanc

French Quail -DF-GF-
pickled beetroot . sweet potato purée .
balsamic fig sauce

Portobello Pithivier -VEG-
stuffed with mushroom duxelles . savoy cabbage .
truffle emulsion

Tiger Prawn – Chef's Recommendation -DF- (+85)
hand crafted tagliolini . Singapore style chili egg sauce
coriander cress

The “Wagyu” Oyster Blade 2 Ways -GF-DF- (+120)
seared . sacha paste braised . served with daikon .
baby Chinese broccoli . savora sauce

-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- | Zucchini with Black Bean Paste -VEG-GF- | Chilli Cauliflower Tempura -VEG-
Avocado Tempura & Salted Egg Yolk -VEG- | Fermented Bean Curd Butter Broccolini -VEG-GF-



Le déjeuner parfait



entrée + main + dessert

358 per person

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

All prices subject to 10% service charge