

# Maison es

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

## -l'entrée-

### Soup du Jour

**Japanese Spot Prawn -GF-**  
*salmon roe . kizami wasabi . nori scallop espuma & rice crisps*

**Garden Peas -VEG-GF-**  
*panna cotta . soft boiled quail egg . asparagus . frisee & Pat Chun vinaigrette*

## -le plat-

**Silver Pomfret Fillet -GF-**  
*sweet soy glazed . firefly squid . sugar snap peas & shrimp paste beurre blanc*

**Spanish Pork Loin**  
*seared . tomato orzo . pineapple salsa & gruyere sauce*

**Parsnip -VEG-**  
*brown butter roasted roulade . farro . black truffle . mushroom duxelles & brown onion broth*

**Duck Ragout – Chef's Recommendation (+80)**  
*hand crafted pappardelle . brined foie gras & chili garlic vinegar foam*

**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-**

-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!

