

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