Available Mon-Fri 12:00–15:00 (except public holidays)

Maison es

le déjeuner parfait

Jet Fresh French Oyster on Ice (+78 each)

-l'entrée-

Soup du Jour
enquire for soup of the day

Mushroom Duxelle & Parmesan Foam
-VEG- *sugar snap peas, madeira jelly & baked parmesan crisps*

Honey-Soy Tuna Tartare
-GF-DF- *quail egg, scallions, & nori cracker*

-le dessert-

Dessert du Jour
enquire for dessert of the day

Fresh Fruit Platter
-VEG-GF-DF- *fresh sliced seasonal fruits*

Homemade Ice Cream or Sorbet
-VEG- *enquire for available flavours*

Fromagerie Antony Cheese Platter
with accompaniments

-le plat-

Duck Ragout Garganelli
ceps, baby spinach & truffle paste

Black Cod & Clams Laksa
-DF- *seared fillet, with celtuce & puffed bean curd*

Iberico Pork Pluma
-GF- *seared, pickled beet, plums, sweet corn purée and savora jus*

Cauliflower Trio
-VEG- *tempura, purée & freshly shaved, with charred brussels sprouts & sriracha vinaigrette*

Wagyu A3 Sirloin
-GF- *pan-fried, with charred maitake & pumpkin purée, with black garlic jus (+250)*

358
(+28 with coffee/tea)

les légumes (+78 each)

Garlic Frites -VEG-DF- | Sautéed Sambal Green Zucchini -VEG- | Okra Tempura & Kimchi Mayo -VEG-

Avocado Tempura & Salted Egg Yolk -VEG- | Almond Butter Broccolini -VEG-GF-

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

All prices subject to 10% service charge