Mon–Sat | 18:00–22:00

Maison es

Jet Fresh French Oysters on ice 78 each

L'entrée

Soup du Jour 110
enquire for soup of the day

Steamed Flower Crab & Egg Custard -GF-DF- 288
ocean trout roe, sugar snap peas & seaweed vinaigrette

Hickory Smoked Bamboo Prawns - GF- 298
premium beluga roe, seasoned kohlrabi, shiso oil & konbu sauce

Thrice-Cooked Abalone -DF- 288
chicken crackling, charred Chinese broccoli, pickled shitake & abalone liver sauce

Kagoshima Chuck-Rib Tartare -GF- 288
oscietra, soft-boiled quail egg, flaxseed rice cracker & Thai red curry

Organic Asparagus Salad -GF-DF- 198
miso-cured yolk, cremini, puffed wild rice, frisee, rocket & cashew nut dressing

Le plat

Grouper & Fish Maw Bouillabaisse -GF-DF- 460
seared olive oil-poached fillet, black trumpet & zucchini

French Herb Crusted Wagyu A3 Sirloin -DF- 520
seared, aubergine trio – smoked-purée, deep-fried & aubergine ratatouille

Ping Yuen Chicken Two-Ways 420
seared breast fillet & confit leg pithivier, wilted kale, red date purée & vin jaune chicken jus

Geoduck & Uni Linguine -DF- 420
handmade egg pasta, tossed in crispy conpoy, dried shrimps & XO scallion sauce

Sweet Potato Trio & Gnocchi -VEG-DF- 228
baked crisps, maple-glazed & puréed – to perfection, charred brussels sprouts, soy-glazed maitake & truffle oat sauce

Les légumes

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-

78 each

-VEG- Vegetarian -GF- Gluten Free -DF- Diary Free | All prices subject to 10% service charge