Maison es

le parfait brunch

Contact us for details. Menu is available until 01-Apr-2024.

délices d'entrée

Portobello Salad
-VEG- *balsamic glazed, charred corn, black beans, rocket leaves, cashew dressing*

&

Chef's Muse
one appetizer of your choice enquire for selection

&

Charcuterie Board
Fromagerie Antony Cheeses, cold cuts, phesant terrine & accompaniments

+600 & upgrade the Charcuterie Board to

Seafood Luxe
freshly shucked oysters, Alaskan king crab, sea whelks, mussels, smoked salmon

le plat

Kurobuta Pork Rack
brussels sprouts, rosemary potatoes, porcini sauce

or

Barbeque Beef Ribs
thick-cut chips, heirloom cherry tomatoes, garlic bulb, house BBQ sauce

or

Mushroom & Spinach Wellington
-VEG- *rocket frisée salad, port reduction*

le dessert

Dessert Du Jour
dessert of the day

or

Fruit Platter
freshly sliced seasonal fruits

or

Coffee / Tea
freshly brewed

bubbles & wine free-flow

The Perfect Two Hours
French house sparkling, red & white wines, juices & soft drinks

+200 pp

or

The Luxurious Bubbles
upgrade your perfect two hours with Louis Roederer – collection 244 Brut

+450 pp

980 for two

♦

les legumes (+78 each)
Garlic Frites -VEG-DF- | Spicy Black Bean Zucchinis -VEG-GF- | Okra Tempura & Mala-Mayo -VEG-
Avocado Tempura & Salted Egg Yolk -VEG- | Fermented-Tofu Butter Broccolini -VEG-GF-

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