Maison es

le déjeuner parfait

entrée + mains + dessert

Jet Fresh French Oyster on Ice *(+78 each)*

-l'entrée-

Soup du Jour

Scallop -GF-
salmon roe | yuzu kosho | nori crackers | shiso oil
kani miso cream sauce

Panna Cotta -VEG-GF-
green peas | sugar snap peas | buckwheat puffs
morel | parmesan chips | truffle emulsion

-le dessert-

Dessert du Jour

Fresh Fruits

Homemade Ice Cream or Sorbet

Fromagerie Antony Cheese Platter
fresh grapes | preserved fruit | crisp bread

-le plat-

Salmon -GF-DF-
rice-crispy crust | honey soy | shredded Alaskian king crab | shimeiji | komatsuna | beurre blanc

Chicken -DF-
roasted | broccolini | lemongrass & galangal-infused farro | vin jaune chicken jus

Tempura -VEG-
beni-haruka | maitake | asparagus | onion cream | kimchi vinaigrette

Tagliolini -DF-
homemade pasta | squid ink | prawns | red onion | bell pepper | mild Thai chilli paste | mussel sauce

The "Wagyu" -GF-DF- *(+250)*
A3 sirloin | broccolini | pumpkin purée | dukkah | black garlic jus

358

Coffee or Mariage Frères tea (+28)
Mindful Sparks premium sparkling tea (+38)

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les legumes (+78 each)

Garlic Frites -VEG-DF- | Black Bean Paste Zucchini -VEG-GF- | Okra Tempura & Mala Mayo -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