



*French Oysters (+78 each)*  
*Soup du Jour (+110)*

*L'entrée*

**The “Tartare” – Maison ES Signature**

-GF-DF- oscietra | quail egg | mala emulsion | flaxseed rice cracker

**Scallop**

-GF-DF- salmon roe | sweet garlic | mustard leaf purée | pickled chilli oil | potato tuile

**Black Abalone**

-GF-DF- sea cucumber & crisps | burnt scallion purée | abalone scallion sauce

**Lobster Ravioli**

beluga caviar | celtuce | goji berries | Shaoxing wine | lobster bisque | foie gras foam

**Tofu Foam**

-GF-DF- egg tofu | pickled black termite | charred corn | smoked soy jelly | scallion oil

*Le Plat*

**The “Wagyu” – Maison ES Signature**

-GF-DF- trumpet crust | shacha beef ragout | kohlrabi | shacha beef jus

**Horsehead Fish**

-GF- clams | luffa | sweet garlic | wild celery | Chinese beurre blanc | preserved dried cabbage oil

**Langoustine Pithivier**

hairy crab roe | blue swimmer crab | crab-pork broth | herb salad | Zhejiang-vinegar ginger dressing

**French Yellow Chicken**

-GF-DF- crispy skin breast | leg confit terrine | mild mala & spice | vin jaune chicken jus

**Butternut Squash**

-DF- maple-glazed | espuma | maitake tempura | saliva chicken spices

**Appetiser + Mains**

**780**



*Les Legumes (+78 each)*

Garlic Frites -VEG-DF- | Spicy Black Bean Zucchini -VEG-GF- | Okra Tempura & Mala-Mayo -VEG-  
Avocado Tempura & Salted Egg Yolk -VEG- | Fermented-Tofu Butter Broccolini -VEG-GF-