



## le déjeuner parfait

entrée + mains + dessert

Jet Fresh French Oyster on Ice (+78 each)

-l'entrée-

### Soup du Jour

#### Matsuba Crab -DF-

salmon roe | kabosu bubbles | wasabi-mayo  
brioche toast | lobster foam

#### White Asparagus -VEG-

purée & tempura | onsen egg | mushroom duxelles  
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-

#### Cod -GF-

poached loin | oscietra | cockles | zucchini | chives oil | garlic velouté

#### Pork Wellington

kurobuta | foie gras & truffle mushroom duxelles | baby carrots | pommery pommes purée | balsamic fig sauce

#### Aubergine Terrine -VEG-GF-DF-

roasted & miso-glazed | spinach broccoli purée | buckwheat puffs

#### Chicken Tagliolini -DF-

homemade egg pasta | cucumber | scallions | tahini wasabi sauce

#### The "Wagyu" -GF-DF- (+250)

seared A3 sirloin | broccolini | pumpkin purée | dukkah | black garlic jus

358

Coffee or Mariage Frères tea (+28)

Mindful Sparks premium sparkling tea (+38)



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