

# The Premium Tasting Menu

*L'amuse Bouche*

## Alaskan King Crab -GF-

steamed · uni · cauliflower cream · chicken oil · shaoxing wine whey sauce



## Heirloom Cherry Tomatoes -VEG-GF-DF-

preserved plum marinated · Japanese yam purée · ice plant · preserved plum tomato water · grapeseed oil



## Langoustine -GF-

spring roll · salmon roe · granny smith · charred corn · sweet corn velouté

or

## The “Tartare” – *Maison ES Signature* -GF- (+100)

Kagoshima chuck-rib · oscietra · soft boiled quail egg · Hong Kong-style satay emulsion · rice vermicelli crisps



## The French Pigeon

roasted brined pigeon · confit pigeon leg pickled beet tart · foie gras · spice salt · sweet plum pigeon jus



## Cuttlefish -GF-DF-

“noodle” · sautéed lobster · puffed bean curd · coriander cress · Hong Kong-style curry sauce



## Horsehead Fish -GF-

hickory scented with crispy scale · cockles · Maggi taro · black bean beurre blanc

~ Hawthorn Sorbet ~

## Duck Duet

seared breast · gratinated leg ragout bucatini · sautéed foie gras · crispy kale · hoi sin duck jus

or

## The “Wagyu” Wellington – *Maison ES Signature* (+120)

chuck flap · “Chu Hou” beef stew · tendon puffs · daikon · baby Chinese broccoli · savora jus



## Black & White

black sesame cream tart · salted egg yolk pastry cream · tangyuan · black sesame ganache · tofu ice cream

*Petit Fours*

Wine pairing

Classic Five (+650) · Premium Five (+800)

1,680

MAISON ES

-VEG- Vegetarian -GF- Gluten Free -DF- Dairy Free

All prices subject to 10% service charge