

Maison es

Soup du Jour (+110)
French Oysters (+78 each)
Escargots de Bourgogne (+238)
Maison ES Coddled Organic Egg on Black Truffled Mash (+130)

Le Duet

L'entrée

The "Tartare" – *Maison ES Signature* -GF-

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

Alaskan King Crab GF-

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

Langoustine

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

The French Pigeon

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

Heirloom Cherry Tomatoes -VEG-GF-DF-

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

Le Plat

The "Wagyu" Wellington – *Maison ES Signature*

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

Cuttlefish -GF-DF-

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

Horsehead Fillet -GF-

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

Duck Duet

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

Celeriac -VEG-

brown butter roasted roulade · quinoa · black truffle · mushroom duxelles ·

black pepper sauce espuma · onion broth

Appetiser + Main Course

780

Les Legumes (+78 each)

Avocado Tempura with Salted Egg Yolk Mayo -VEG- | Cauliflower Tempura with Chilli Mayo -VEG-

Garlic Frites -VEG-DF- | Zucchini with Black Bean Paste -VEG-GF- | Fermented-Tofu Butter Broccolini -VEG-GF-

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

All prices subject to 10% service charge