

Maison es

Escargots de Bourgogne (+238)
Jet-fresh French Oyster (+78 each)
Coddled Organic Egg on Black Truffled Mash (+130)

-l'entrée-

Soup du Jour

Octopus

carpaccio, charred, salmon roe, piquillo, chorizo, garlic croutons & micro cress

Asparagus -VEG-GF-

shio koji marinated then grilled, onsen egg, avocado, puffed quinoa & parmesan espuma

-le plat-

Quail -GF-DF-

roulade, marinated in Shaoxing wine, brussels sprouts, red date purée & vin jaune chicken jus

Onion Tart -VEG-

onion cream, pickled pearl onion & truffle onion bouillon

Hand Crafted Tagliolini

with Spanner Crab Meat (+80)

topped with deep fried soft shell crab, Sawarak black pepper sauce & scallions

Grouper – Chef's Recommendation -GF-DF- (+100)

olive oil poached, oscietra, fish maw, kohlrabi, scallions oil & congee sauce

Miyazaki Rib Eye Cap -GF- (+120)

seared, broccolini, celeriac purée & rattan pepper beef jus

-le dessert-

Dessert du Jour

Fresh Fruits

Ice Cream or Sorbet

Fromagerie Antony Cheese Platter

fresh grapes, truffle honey, fig & walnut crisps

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

-les legumes- (+78 each)

Garlic Frites -VEG-DF- | Zucchini with Black Bean Paste -VEG-GF- | Cauliflower Tempura with Chilli Mayo -VEG-
Avocado Tempura with Salted Egg Yolk Mayo -VEG- | Fermented-Tofu Butter Broccolini -VEG-GF-

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

All prices subject to 10% service charge



entrée + main + dessert

358 per person