

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

Botan Ebi

ceviche, oscietra, yuzu gel, sourdough toast & crustacean espuma

Point Cabbage -VEG-

charred, onsen egg, garlic crumbs & seaweed buttermilk sauce

-le plat-

New Zealand Lamb Loin

seared, baby eggplant, paratha & Hong Kong style curry sauce

Pumpkin -VEG-GF-

sous vide, purée, chips, puffed quinoa, coriander cress & salted egg yolk sauce

Duck Ragout (+80)

tossed with rigatoni, foie gras, baby spinach & truffle paste

Black Cod – Chef's Recommendation (+100)

olive oil poached, oyster tempura, scallion purée & pickled vegetable beurre blanc

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-



Le déjeuner parfait



entrée + main + dessert

358 per person

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

All prices subject to 10% service charge