

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

Salted Cod Mousse

salmon roe, potato confit & rye toast

Pomegranate -VEG-DF-

charred corn, kale, farro & roasted cashew nut dressing

-le plat-

Quail Roulade -GF-DF-

poached, breaded eggplant, smoky eggplant purée & Thai green curry sauce

Mixed Mushrooms -VEG-GF-DF-

sautéed, bean curd, brussels sprout, onsen egg & truffle soy espuma

Tiger Prawns (+80)

tossed with fusilli lunghi bucati pasta, cherry tomatoes, crustacean sauce & basil

Hamachi – Chef's Recommendation -GF- (+100)

seared, sea cucumber meat, sugar snap peas & xo sauce beurre blanc

US Prime Beef Short Rib -DF- (+120)

soy marinated, bamboo shoots, celeriac purée & black garlic sauce

-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 légumes- (+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