

Maison es

Jet Fresh French Oyster on Ice (+78)
Smoked Eel Rillette served with Brioche Toast (+160)
Coddled Organic Egg on Black Truffled Mash with Brioche Toast (+130)

-LES ENTRÉES- (choice of one)

Soup du Jour

Salted Cod Mousse
*salmon roe, potato confit &
rye toast*

Pomegranate Kale Salad
-VEG-DF-
*charred corn, farro &
roasted cashew nut dressing*

-ADDITIONAL COURSE-

Escargots de Bourgogne -GF- (+238)
snails with garlic butter & parsley

-LES PLATS- (choice of one)

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*

-LES DESSERTS- (choice of one)

Dessert du Jour

Fresh Fruits

Scoop of Home-made
Ice Cream

Scoop of Home-made
Sorbet

Maison Antony Cheese Platter
*Fromagerie Antony Cheese Platter
fresh grapes, truffle honey &
fig walnut crisps*

358 per person

-LES LÉGUMES-

Garlic Frites -VEG-DF- (+88) | Zucchini with Black Bean Paste -VEG-GF- (+88)
Fermented-Tofu Butter Broccolini -VEG-GF- (+98) | Avocado Tempura with Salted Egg Yolk Mayo -VEG- (+98)
Cauliflower Tempura with Chilli Mayo -VEG- (+98)

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

All prices subject to 10% service charge