

Maison es

LES ENTRÉES

Dishes are served when ready

Cold

Jet-fresh French Oyster on Ice	78
Smoked Eel Rillette <i>served with brioche toast</i>	160
Seared Tofu Kale Salad -DF-GF- <i>candied pecan, dried cranberries, scallions & cashew nuts dressing</i>	188
Toro Ceviche -DF- <i>smoky eggplant purée & Doubanjiang vinaigrette</i>	248
Giant Hokkaido Scallop -GF- <i>torched, salmon roe, glass noodle, scallion oil & garlic buttermilk sauce</i>	238
Seared Baby Squid -GF- <i>sakura ebi, shrimp paste espuma & crustacean bouillon</i>	198
Kagoshima A4 Wagyu Beef Tartare -DF-GF- <i>chuck short rib, quail egg yolk, satay emulsion & rice vermicelli chips</i>	248

Hot

Soup du Jour <i>please check with server for daily availability</i>	110
Coddled Organic Egg on Black Truffled Mash -VEG- <i>served with brioche toast</i>	130
Escargots de Bourgogne -GF- <i>snails with garlic butter & parsley</i>	238
Crispy Langoustine Toast -DF- <i>uni, lemon gel & sweet chili mayo</i>	268
Cuttlefish “Pappardelle” -DF-GF- <i>sautéed lobster, coriander cress & HK-style curry sauce</i>	298
Seared French Pigeon -DF-GF- <i>pickled beet purée, spice salt & sweet plum pigeon jus</i>	268
Wagyu Cutlet Sandwich -DF- <i>soft boiled egg, rocket cress & corned beef mayo</i>	288

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LES PLATS – sharing portion

Dishes are served when ready

Char-grilled Threadfin Fillet -GF- <i>grilled over binchotan, served with chicken oil Shaoxing wine sauce & chives</i>	520
Hunan Three Yellow Chicken -GF- <i>half chicken stuffed with glutinous rice, Chinese sausage, abalone then roasted, accompanied by vin jaune chicken jus</i>	480
Spanish Suckling Pig -GF- <i>roasted 1/4 suckling pig, served with granny smith purée & Char Siu pork jus</i>	480
Chu Hou Wagyu Wellington <i>chuck flap, braised baby turnips & savora jus</i>	880
Crispy Garlic Spaghetti -VEG- <i>hand crafted spaghetti, slightly tossed with butter, cremini, brussels sprouts, topped with garlic breadcrumbs & egg yolk</i>	380
Steamed King Crab Uni Risotto <i>silver fish, puffed ginger & sweet soy foam</i>	580

LES LÉGUMES

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

LES DESSERTS

Cha Jau Crêpe Soufflé (Please allow 30 minutes for preparation) <i>topped with condensed milk</i>	148
Black & White Parfait <i>black sesame cream brownie, soy milk jelly, sago, tofu ice cream & waffle crisps</i>	138
Lotus Rice Pudding <i>lotus seed purée, chocolate coated granola & grated Valrhona dark chocolate</i>	138
Maison Antony Cheese Platter <i>fresh grapes, truffle honey & fig walnut crisps</i>	180
Scoop of Home-Made Ice Cream / Sorbet <i>please check with server for daily availabilities</i>	58