

Maison es

Le déjeuner parfait

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)
Escargots de Bourgogne with Garlic Butter & Parsley (+238)

-LES ENTRÉES- (choice of one)

Soup du Jour

Egg White Custard -GF-DF-
*salmon roe, cockles, rice crisps &
shaoxing wine foam*

Brussels Sprouts Duo -VEG-GF-
*onsen egg, milk corn purée &
rattan pepper sesame dressing*

-LES PLATS- (choice of one)

Duck Breast -GF-DF-
*honey peppercorn glazed, broccolini,
balsamic beetroot purée & sweet plum duck jus*

Pumpkin Terrine -VEG-GF-DF-
*pumpkin purée, cumin cauliflower crumbs &
HK style curry sauce*

Spanish Pork Belly Cavatelli
-DF- (+80)
*preserved vegetable pork belly
ragout*

Seared Red Mullet Fillet
– Chef's Recommendation -GF- (+100)
*mixed seafood, cherry tomatoes,
onion purée & tomato sauce*

Seared Wagyu M5 Rib Eye
-GF- (+120)
*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
*fresh grapes, truffle honey &
water cracker*

358 *per person*

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

-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