

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

Steamed King Crab
*salmon roe, milk corn purée &
garlic crumbs*

Poached Cherry Tomatoes -VEG-
*baby mozzarella, brioche crisps &
tomato sour plum vinaigrette*

-LES PLATS- (choice of one)

Duck Ragout Cavatelli
ceps, baby spinach & truffle paste

Sautéed Mixed Mushrooms -VEG-GF-DF-
onsen egg, scallion oil & sweet soy tofu espuma

Roasted Iberico Pork Collar
-DF- (+80)
*farro, sweet garlic, brussels sprouts
& char siu pork jus*

Seared Threadfin Fillet
– Chef's Recommendation -GF- (+100)
*cockles, salted lime gel
& black bean beurre blanc*

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