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

Sous Vide Hokkaido Scallop -GF-
salmon roe, puffed silver fish & shrimp paste espuma

Potato Salad -VEG- GF-
egg mayo, charred corn pineapple salsa & chives

-LES PLATS-
(choice of one)

Drunken Chicken Roulade -DF-
galangal lemongrass scented farro & vin jaune chicken jus

Soybean Variations -VEG-GF-DF-
seared bean curd, soymilk jelly, crispy skin & doubanjiang sauce

Horsehead Fillet -GF- (+80)
crispy scale, sea whelk, xo sauce mashed potato & sweet soy emulsion

Hairy Crab Roe Tagliolini
– Chef's Recommendation -DF- (+120)
shrimp roe, snow pea tips & zhenjiang vinegar foam

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