



à la carte

Colourful Collection of Grand Crus from Land and Sea

*We are proud to present an array of the
freshest and most seasonal produce*

Light Bites

<i>Fresh sweet tomato</i>	18
<i>Mare e Monti Salami platter</i>	28
<i>Iberico de Bellota ham platter</i>	50
<i>Roasted "Salcietta" Corsica smoked sausage</i>	28

Oscietra Caviar Specials

<i>30 grams of Oscietra Caviar</i>	180
<i>50 grams of Oscietra Caviar</i>	280
<i>125 grams of Oscietra Caviar</i>	625
<i>Accompanied by Traditional garnish and homemade blini</i>	
<i>Cold Angel hair pasta, truffle flavoured (supplement)</i>	20

Our Timeless Collection

<i>The Cold Angel hair pasta, 6 grams of Oscietra caviar ©2005</i>	60
<i>Toro carpaccio, pilaf rice, 6 grams of Oscietra caviar</i>	88

<i>Crispy Free-range egg, pumpkin coulis, 6 grams of Oscietra caviar © 2016</i>	45
<i>Carpaccio white shrimp, caviar cream, Greek honey vinegar</i>	88
<i>30 grams of Oscietra caviar, pilaf rice, lemon zest, olive oil</i>	150
<i>Oscietra caviar (per gram, supplement)</i>	7



<i>Scrambled egg, 5 grams of black truffle</i>	55
<i>Clear pot-au-feu of chicken, egg yolk, 5 grams of black truffle</i>	50
<i>Gratinated macaroni, Parmigiano- Reggiano, 5 grams of black truffle</i>	55
<i>Warm pasta, 5 grams of black truffle</i>	55
<i>Gratinated Cévennes onions, tribute to L'Arpège Paris, 5 grams of black truffle</i>	50
<i>Carpaccio live scallop, 5 grams of black truffle</i>	70
<i>Black truffle (per gram, supplement)</i>	7



<i>Melted winter spinach, mandarin sauce</i>	35
<i>Grilled Sumi squid, parsley, mild garlic</i>	65
<i>Carpaccio of Japanese beef, cannibale style on crispy potato ©2008</i>	38
<i>Braised scallop in the shell, consommé or garlic and golden butter</i>	35
<i>Bonbon of Comté cheese, smoked Alsace bacon</i>	30



<i>Tournedos of roasted green cabbage, purple mustard, forestière</i>	35
<i>Warm Angel hair pasta, sakura ebi, mild chili flavour</i>	45
<i>Roasted Spanish Carabinero gambas, tomato infused rice</i>	65
<i>Smoked Alaskan king crab, bonbon Comté cheese ©2017</i>	140
<i>Seared blackthroat seaperch, seasonal garnish</i>	120
<i>Roasted rack of Iberico pork, gratinated potato, seasonal garnish</i>	75

<i>Roasted Pyrenees milk fed baby lamb, gnocchi stuffed Comté cheese, seasonal garnish</i>	95
<i>Côte de bœuf “flambé au cognac” black pepper sauce, pomme gaufrettes (serves 2 persons)</i>	95 p.p.
<i>Grilled entrecôte, mushrooms, red wine sauce, pomme gaufrettes</i>	95
<i>Roasted Suckling pig, Hibiscus sauce, confit of date, lemon (serves 2 persons)</i>	90 p.p
© 2004	
<i>Seared smoked Miyazaki Wagyu tenderloin, 190 roasted mushrooms</i>	

Degustation Menu

We will curate an experience of combined timeless collection and Grand Crus from land and sea items to entice your senses

4 Courses at \$175 per person

Wine Accompaniment at \$80

6 Courses at \$250 per person

Wine Accompaniment at \$120

9 Courses at \$350 per person

Wine Accompaniment at \$160

We can customize vegetarian menu upon request

Our Savoury & Sweet Collection

<i>French farm cheese collection</i>	40
<i>Fine apple tart “aux dragées”, salted caramel, Havana rum raisin ice-cream ©2006</i>	30
<i>Floating island of chocolate on coffee flavoured parfait</i>	25
<i>Crêpes, salted butter and brown sugar</i>	18
<i>Crêpes Suzette, flambé at the table</i>	35
<i>Weiss Acarigua 70% dark chocolate fondant, vanilla ice-cream</i>	30
<i>Warm soufflé (Grand Marnier, Rum, vanilla, lemon or coconut with chocolate flavour)</i>	35

Our Coffee Collection

<i>French Coffee, Grand Marnier liqueur</i>	25
<i>Irish Coffee, Irish whisky</i>	25
<i>Cappuccino, white truffle scented</i>	15

*All prices are subject to service charge and
prevailing government taxes.*