



*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>                             | 25 |
| <i>Mare e Monti Salami platter</i>                    | 30 |
| <i>Iberico de Bellota ham platter</i>                 | 50 |
| <i>Roasted “Salcietta” Corsica<br/>smoked sausage</i> | 35 |

### ***Oscietra Caviar Specials***

|  |     |
|--|-----|
| <i>30 grams of Oscietra Caviar</i>                               | 180 |
| <i>50 grams of Oscietra Caviar</i>                               | 280 |
| <i>100 grams of Oscietra Caviar</i>                              | 525 |
| <i>Accompanied by Traditional garnish<br/>and homemade blini</i> |     |
| <i>Cold Angel hair pasta, truffle flavoured<br/>(supplement)</i> | 25  |

### ***Full Ground White Asparagus***

|   |    |
|---|----|
| <i>White asparagus, Flemish style</i>                           | 35 |
| <i>Warm velouté of white asparagus,<br/>smoked Alsace bacon</i> | 35 |

|  |    |
|--|----|
| <i>White asparagus, sauce mousseline</i>                                 | 35 |
| <i>White asparagus, paner à l'anglaise, tartare sauce</i>                | 35 |
| <i>White asparagus, sauce mousseline, morel mushroom, purple mustard</i> | 50 |

## ***Morel Mushroom***

|   |    |
|---|----|
| <i>Light smoked Free-range egg, morel mushroom consommé</i>                 | 38 |
| <i>Stuffed morel mushroom, Spring vegetables, glazed with chicken stock</i> | 40 |
| <i>Light creamy rice, glazed morel mushroom, Vin Jaune, Comté cheese</i>    | 38 |

## ***Our Timeless Collection***

|  |     |
|--|-----|
| <i>The Cold Angel hair pasta, 6 grams of Oscietra caviar ©2005</i>             | 70  |
| <i>Toro carpaccio or tartare, pilaf rice, 6 grams of Oscietra caviar</i>       | 98  |
| <i>Crispy Free-range egg, pumpkin coulis, 6 grams of Oscietra caviar ©2016</i> | 55  |
| <i>30 grams of Oscietra caviar, pilaf rice, lemon zest, olive oil</i>          | 150 |
| <i>Oscietra caviar (per gram, supplement)</i>                                  | 9   |

|   |    |
|---|----|
| <i>Carpaccio of Miyazaki Wagyu ribeye,<br/>cannibale style on crispy potato ©2008</i> | 45 |
| <i>Almond dusted grilled Foie Gras,<br/>orange sauce</i>                              | 45 |
| <i>Grilled Sumi squid, parsley, mild garlic</i>                                       | 65 |
| <i>Braised scallop in the shell,<br/>consommé or garlic and golden butter</i>         | 45 |
| <i>Frog legs meunière, herbs, mild garlic</i>   | 48 |
| <i>Bonbon of Comté cheese,<br/>smoked Alsace bacon</i>                                | 38 |



|  |     |
|--|-----|
| <i>Couscous of vegetables, semolina,<br/>huile Argan, Maghreb flavour</i>    | 48  |
| <i>Warm Angel hair pasta, sakura ebi,<br/>mild chili flavour</i>             | 50  |
| <i>Roasted Spanish Carabinero gambas,<br/>tomato infused rice</i>            | 70  |
| <i>Smoked Alaskan king crab,<br/>bonbon Comté cheese ©2017</i>               | 148 |
| <i>Seared blackthroat seaperch,<br/>seasonal garnish</i>                     | 138 |
| <i>Roasted rack of Iberico pork,<br/>gratinated potato, seasonal garnish</i> | 65  |

|  |         |
|--|---------|
| <i>Roasted Pyrenees milk fed baby lamb,<br/>gnocchi stuffed Comté cheese,<br/>seasonal garnish</i>     | 95      |
| <i>Côte de bœuf “flambé au cognac”<br/>black pepper sauce, pomme gaufrettes<br/>(serves 2 persons)</i> | 95 p.p. |
| <i>Grilled entrecôte, mushrooms,<br/>red wine sauce, pomme gaufrettes</i>                              | 95      |
| <i>Roasted quail, Hibiscus sauce,<br/>confit of date, lemon</i>  | 75      |
| <i>Seared smoked Miyazaki Wagyu tenderloin,<br/>roasted mushrooms</i>                                  | 190     |

## ***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”,<br/>salted caramel, Havana rum raisin<br/>ice-cream ©2006</i>    | 38 |
| <i>Floating island of chocolate on<br/>coffee flavoured parfait</i>                                | 30 |
| <i>Crêpes, salted butter and brown sugar</i>   | 25 |
| <i>Crêpes Suzette, flambé at the table</i>   | 40 |
| <i>Weiss Acarigua 70% dark chocolate<br/>fondant, vanilla ice-cream</i>                            | 35 |
| <i>Warm soufflé (Grand Marnier, Rum,<br/>vanilla, lemon or coconut with<br/>chocolate flavour)</i> | 45 |

## ***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.*