



*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>	<i>18</i>
<i>Mare e Monti Salami platter</i>	<i>28</i>
<i>Iberico de Bellota ham platter</i>	<i>50</i>
<i>Roasted “Salcietta” Corsica smoked sausage</i>	<i>28</i>

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

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

### ***Our Timeless Collection***

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

*Crispy Free-range egg, pumpkin coulis,* 45  
*6 grams Oscietra caviar ©2016*

*Fresh uni in the shell,* 88  
*6 grams Oscietra caviar*

*Oscietra caviar (per gram, supplement)* 7



*Warm uni in the shell, egg yolk,* 88  
*5 grams black truffle*

*Steamed Free-range egg fondant,* 45  
*5 grams black truffle*

*Gratinated Cevennes onions, tribute to* 55  
*L'Arpège, 5 grams black truffle*

*Handmade gnocchi stuffed with* 60  
*Comté cheese, 5 grams black truffle*  
©2019

*Clear pot-au-feu of chicken, egg yolk,* 45  
*5 grams black truffle*

*Gratinated macaroni, Parmigiano-* 48  
*Reggiano, 5 grams black truffle*

*Warm pasta, 5 grams black truffle* 50

*Black truffle (per gram, supplement)* 7



*Alaskan king crab salad “Belle vue”,  
fine blini, cocktail* 70

*Grilled or carpaccio, Brittany Artichoke,  
Alsace bacon, purple mustard* 32

*Grilled Sumi squid, parsley, mild garlic* 65

*Carpaccio of Japanese beef,  
cannibale style on crispy potato ©2008* 38

*Braised scallop in the shell,  
consommé or garlic and golden butter* 35

*Bonbon of Comté cheese,  
smoked Alsace bacon* 30



*Vegetable stuffed confit of tomato,  
zucchini flower, fine herbs, olive oil  
homemade gnocchi stuffed with  
Comté cheese* 45

*Warm Angel hair pasta, sakura ebi,  
mild chili flavour* 45

*Roasted Spanish Carabinero gambas,  
tomato infused rice* 65

*Smoked Alaskan king crab,  
bonbon Comté cheese ©2017* 140

*Roasted rack of Iberico pork,  
gratinated potato, seasonal garnish* 75

<i>Roasted Pyrenees milk fed baby lamb, gnocchi stuffed Comté cheese, seasonal garnish</i>	<i>95</i>
<i>Côte de bœuf “flambé au cognac” black pepper sauce, pomme gaufrettes (serves 2 persons)</i>	<i>95 p.p.</i>
<i>Roasted Suckling pig, Hibiscus sauce, confit of date, lemon (serves 2 persons)</i> © 2004	<i>90 p.p</i>
<i>Grilled smoked Kagoshima Wagyu, roasted sweet corn (200 grams)</i>	<i>190</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 \$148 per person***

*Classic Wine Accompaniment at \$80*

*Premium Wine Accompaniment at \$120*

### ***6 Courses at \$250 per person***

*Classic Wine Accompaniment at \$120*

*Premium Wine Accompaniment at \$190*

### ***9 Courses at \$350 per person***

*Classic Wine Accompaniment at \$160*

*Premium Wine Accompaniment at \$250*

**We can customize vegetarian menu upon request**

## ***Our Sweet Collection***

*Fine apple tart “aux dragées”,  
salted caramel, Havana rum raisin  
ice-cream ©2006* 30

*Floating island of chocolate on  
coffee flavoured parfait* 25

*Crêpes, salted butter and brown sugar* 18

*Crêpes Suzette, flambé at the table* 35

*Weiss Acarigua 70% dark chocolate  
fondant, vanilla ice-cream* 30

*Warm soufflé (Grand Marnier, Rum,  
vanilla, lemon or coconut with  
chocolate flavour)* 35

## ***Our Coffee Collection***

*French Coffee, Grand Marnier liqueur* 25

*Irish Coffee, Irish whisky* 25

*Cappuccino, white truffle scented* 15

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