



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

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 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.*