

Le Petit Menu

Available during Afternoon Tea & Happy Hour Period

Savoury

Garlic Frites
served with Ketchup & Garlic Mayonnaise
\$75

Cauliflower Tempura
served with Spicy Mayo
\$75

Avocado Tempura
with Salted Egg Yolk Dip
\$75

Home Made Nori Rice Cracker
with Sakura Ebi Mayo
\$98

Deep Fried Calamari
with Salted Egg Yolk Dip
\$128

Two Mini Burgers
with Soft Shell Crab, Avocado, Mango and Creole Remoulade
\$128

Scrambled Egg on Rye Toast
with Mentaiko, Scallions and 7 Spice Aioli
\$108

Assiette de Jamón Ibérico Ham Platter
\$320

Assiette de Fromage de Fromagerie Antony Cheese Platter
\$160

Sweets

Chestnut Candy
*Chestnut Puree topped with Candied Chestnut, Valrhona
Chocolate Brownie, Meringue, Almond Flakes and Maltesers*
\$108

Ginger Yam
*HK Style Charcoal Grilled Yam with Honey Ginger Ice Cream,
Candied Ginger Crumble, Yaki Dango and Okinawa Black Sugar*
\$108

Coffee French Toast
*Brioche Bread soaked in Egg, Milk and Nespresso then pan fried.
Served with Salted Caramel Sauce and Peanut Butter Ice Cream*
\$98

Home-made Ice Cream or Sorbet
\$58 / scoop
(Please check with server for daily availabilities)

Maison Antony Cheese
Cheese Platter served with Truffle Honey and Fig Walnut Bread
\$160

All prices are subject to 10% service charge

Maison ES Afternoon Tea Set

\$250 for 8 types of savouries & sweets

(Your choice of daily selections)

served with coffee or tea
(please kindly choose from below)

Maison Richard Teas

Breakfast

Grand Earl Grey

Thé Vert Sencha

Organic Chamomile

Organic Peppermint

The Blanc Rose Litchi

MES Coffees

Espresso

Coffee
(Original / Vanilla / Caramel)

Double Espresso (+\$10)

Latte / Cappuccino (+\$10)

Iced Coffee (+\$10)

Rose Latte (Hot +\$18 / Iced +\$28)

Elderflower Latte (Hot +\$18 / Iced +\$28)

All prices are subject to 10% service charge