



Maison es

Jet Fresh French Oyster

Raw served on Ice

(please inquire for daily selection & price)

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### *Starters*

#### *Soup du Jour*

Hokkaido Scallop Ceviche, Cockles, Pomelo, Garlic Chips, Thai Chili and Lime Dressing  
Baby Spinach, Endive, Apple, Celery, Walnuts, Bleu d'Auvergne and Honey Mayo (V)

### *Mains*

Sous Vide Chicken Breast, Crispy Skin, Sweet Corn Ragout, Farro, Pancetta Foam and Black Truffle  
Pistachio Crusted Snapper, Cumin Cauliflower, Pickled Shallot, Cucumber Yoghurt Sauce  
Linguine, Spanner Crab Meat, Baby Shrimp Sauce, Chives and Dried Shrimp Roe  
Baked Fillo Roll, Quinoa, Portobello, Kale, Cashew Nuts and Piquillo Sauce (V)  
Pan Fried Wagyu A3 Sirloin, Baby Carrots, Burdock Puree and Black Garlic Jus (add \$250)

### *Desserts*

#### *Dessert du Jour*

Fresh Fruit Platter

Fromagerie Antony Cheese

A Big Scoop of our Ice Cream

*2 courses \$195 / 3 courses plus coffee or tea \$265 / 4 courses plus coffee or tea \$320*

*add a glass of house white or red wine at \$68*

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Side Dishes

Garlic Frites

Miso Butter Broccolini

Sautéed XO Sauce Green Zucchini

Avocado Tempura with Salted Egg Yolk Dip

Cauliflower Tempura served with Spicy Mayo

\$75 each

(V) Suitable for Vegetarians

All prices are subjected to 10% service charge