

# Maison es

Jet Fresh Oyster  
*served on ice*  
*(please inquire for daily selection)*

## Starters

\*Soup du Jour  
\$110

Boston Lobster  
*stir fried*  
*served with scrambled organic egg, brioche toast, Comté & black truffle*  
\$268

\*Sustainable Pacific Bigeye Tuna (GF)  
*poke*  
*accompanied by avocado, shiso, crispy shallot, wasabi emulsion & nori cracker*  
\$178

Langoustine  
*chopped, tossed with xo sauce*  
*served with ikura, garlic crumbs, scallions, dried shrimp roe & cold capellini*  
\$258

Hokkaido Scallop (GF)  
*torched*  
*accompanied by oscietra, sugar snap peas, crispy chicken skin & sakura ebi sauce*  
\$228

\*Kagoshima Chuck Rib (GF)  
*tartare*  
*served with uni, organic egg yolk, pickled shimeiji & sweet potato chips*  
\$268  
*(add \$80 for tasting menu option)*

Foie Gras  
*spring roll*  
*accompanied by napa cabbage, duck leg confit, plums, rocket cress, tamarind vinaigrette & zhenjiang vinegar fig confiture*  
\$228

\*Japanese Organic Egg (V) (GF)  
*chawanmushi*  
*served with bamboo fungus & wild mushrooms duxdelle, Gruyère, truffle shitake dashi*  
\$178

*(V) Suitable for Vegetarians*

*(GF) Gluten Free Option Available Upon Request*

*All prices are subject to 10% service charge*

## *Mains*

### *\*Japanese Snapper (GF)*

*steamed*

*accompanied by crispy skin, cockles, celtuce, fermented soy bean purée & sweet soy*

*\$380*

### *Hairy Crab*

*sautéed*

*tossed with linguine, snow pea tips, topped with uni, puffed ginger & zhenjiang vinegar foam*

*\$380*

### *Spanish Pork Belly 2 Ways*

*braised in soy sauce, sous vide & seared*

*accompanied by bamboo shoots, bok choy barley, chicharrones, garlic purée & savora jus*

*\$360*

### *Japanese Black Abalone (GF)*

*steamed with konbu*

*served with egg custard, tangerine peel, ginger soy sauce & liver tapioca chips*

*\$480*

### *\*French Chicken Breast (GF)*

*poached*

*accompanied by goji berries, sautéed conch, sea cucumber crackling & superior chicken broth*

*\$380*

### *\*Wagyu A3 Sirloin (GF)*

*pan fried*

*served with yaki onigiri, mizuna, garlic chips, wasabi, onsen egg & kabayaki sauce*

*\$480*

*(add \$150 for tasting menu option)*

### *\*Organic Vegetables (V)*

*from local market, charred*

*accompanied by fillo pasty, puffed quiona, melted mont d'or & fermented beancurd sauce*

*\$228*

## *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*

*\$78 each*

*(V) Suitable for Vegetarians*

*(GF) Gluten Free Option Available Upon Request*

*All prices are subject to 10% service charge*