

## 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

Fresh sweet tomato	18
Mare e Monti Salami platter	28
Iberico de Bellota ham platter	50
Roasted "Salcietta" Corsica smoked sausage	28

### Oscietra Caviar Specials

30 grams of Oscietra Caviar	180
50 grams of Oscietra Caviar	280
125 grams of Oscietra Caviar	625
Accompanied by Traditional garnish and homemade blini	
Cold Angel hair pasta, truffle flavoured (supplement)	20

### Our Timeless Collection

The Cold Angel hair pasta, 6 grams of Oscietra caviar ©2005	60
Toro carpaccio, pilaf rice, 6 grams of Oscietra caviar	88
Crispy Free-range egg, pumpkin coulis, 6 grams of Oscietra caviar ©2016	45
Carpaccio white shrimp, caviar cream, Greek honey vinegar	88
30 grams of Oscietra caviar, pilaf rice, lemon zest, olive oil	150
Oscietra caviar (per gram, supplement)	7



Scrambled egg, 5 grams of black truffle	55
Clear pot-au-feu of chicken, egg yolk, 5 grams of black truffle	50
Gratinated macaroni, Parmigiano-Reggiano, 5 grams of black truffle	55
Warm pasta, 5 grams of black truffle	55
Gratinated Cévennes onions, tribute to L'Arpège Paris, 5 grams of black truffle	50
Carpaccio live scallop, 5 grams of black truffle	70
Black truffle (per gram, supplement)	7

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

Melted winter spinach, mandarin sauce	35
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



Tournedos of roasted green cabbage, purple mustard, forestière	35
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
Seared blackthroat seaperch, seasonal garnish	120
Roasted rack of Iberico pork, gratinated potato, seasonal garnish	75
Roasted Pyrenees milk fed baby lamb, gnocchi stuffed Comté cheese, seasonal garnish	95
Côte de bœuf "flambé au cognac" black pepper sauce, pomme gaufrettes (serves 2 persons)	95 p.p.
Grilled entrecôte, mushrooms, red wine sauce, pomme gaufrettes	95
Roasted Suckling pig, Hibiscus sauce, confit of date, lemon (serves 2 persons) ©2004	90 p.p.
Seared smoked Miyazaki Wagyu tenderloin, roasted mushrooms	190

### 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 \$175 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 Savoury & Sweet Collection***

<i>French farm cheese collection</i>	40
<i>Fine apple tart “aux dragées”, salted caramel, Havana rum raisin ice-cream ©2006</i>	30
<i>Floating island of chocolate on coffee flavoured parfait</i>	25
<i>Crêpes, salted butter and brown sugar</i>	18
<i>Crêpes Suzette, flambé at the table</i>	35
<i>Weiss Acarigua 70% dark chocolate fondant, vanilla ice-cream</i>	30
<i>Warm soufflé (Grand Marnier, Rum, vanilla, lemon or coconut with chocolate flavour)</i>	35

## ***Our Coffee Collection***

<i>French Coffee, Grand Marnier liqueur</i>	25
<i>Irish Coffee, Irish whisky</i>	25
<i>Cappuccino, white truffle scented</i>	15

***à la carte***