



*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>	25
<i>Mare e Monti Salami platter</i>	30
<i>Iberico de Bellota ham platter</i>	48
<i>Roasted “Salcietta” Corsica smoked sausage</i>	35

### ***Oscietra Caviar Specials***

<i>30 grams of Oscietra Caviar</i>	120
<i>50 grams of Oscietra Caviar</i>	200
<i>125 grams of Oscietra Caviar</i>	490
<i>Accompanied by Traditional garnish and homemade blini</i>	
<i>Cold Angel hair pasta, truffle flavoured (supplement)</i>	25

### ***Fresh Hokkaido Shiitake Mushroom***

<i>Clear pot-au-feu of chicken, Shiitake mushroom</i>	28
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*Gratinated macaroni, Parmigiano-Reggiano, Shiitake mushroom* 38

*Warm Tagliatelle pasta, Shiitake mushroom, chicken stock, truffle juice* 42

*Warm light creamy rice, Shiitake mushroom, chicken stock, truffle juice* 42

## ***Our Timeless Collection***

*The Cold Angel hair pasta, 6 grams of Oscietra caviar ©2005* 70

*Toro carpaccio or tartare, pilaf rice* 65

*Crispy Free-range egg, pumpkin coulis, 6 grams of Oscietra caviar ©2016* 55

*30 grams of Oscietra caviar, pilaf rice, lemon zest, olive oil* 120

*Uni rice, tartare shiro ebi, lemon zest* 80

*Oscietra caviar (per gram, supplement)* 6

*Uni (supplement)* 35

*White Alba truffle (per gram, supplement)* 15



*Tartare flavoured carpaccio of Miyazaki Wagyu ribeye on crispy potato ©2008* 45

*Grilled Foie Gras, crushed candied almonds* 45

*Grilled Sumi squid, parsley, mild garlic* 65

<i>Braised scallop in the shell, consommé or garlic and golden butter</i>	45
<i>Frog legs meunière, herbs, mild garlic</i>	48
<i>Bonbon of aged Comté cheese, smoked Alsace bacon</i>	38
<i>Bonbon of glazed Winter vegetables, consommé</i>	30
	
<i>Grilled tuna steak, light spicy tomato flavoured rice, stuffed zucchini flower</i>	95
<i>Tart of Hokkaido Shiitake mushroom, seasonal flavours</i>	48
<i>Warm Angel hair pasta, sakura ebi, mild chili flavour</i>	50
<i>Roasted Spanish Carabinero gambas, tomato infused rice</i>	100
<i>Smoked Alaskan king crab, bonbon of aged Comté cheese ©2017</i>	148
<i>Roasted Alaskan king crab leg, light spicy tomato flavoured rice</i>	148
<i>Roasted Alaskan king crab leg, fresh herbs, light garlic flavoured, celeriac mousseline</i>	148
<i>Solette meunière salad</i>	85
<i>Seared blackthroat seaperch, seasonal garnish</i>	138

<i>Grilled rack of Iberico pork, gratinated potato, seasonal garnish</i>	85
<i>Roasted Pyrenees milk fed baby lamb, aged Comté cheese stuffed gnocchi, seasonal garnish</i>	95
<i>Côte de bœuf “flambé au cognac” black pepper sauce, pomme gaufrettes (serves 2 persons)</i>	95 p.p.
<i>Grilled US tenderloin, light green pepper cream sauce, confit of pear</i>	95
<i>Spit-roasted quail, Tierenteyn pickles</i>	75
<i>Seared smoked Miyazaki Wagyu ribeye, sweet corn, bordelaise sauce</i>	190
<i>Sautéed Hokkaido Shiitake mushroom</i>	30
<i>White Alba truffle (per gram, supplement)</i>	15

## ***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>	38
<i>Floating island of chocolate on coffee flavoured parfait</i>	30
<i>Crêpes, salted butter and brown sugar</i>	25
<i>Crêpes Suzette, flambé at the table</i>	40
<i>Weiss Acarigua 70% dark chocolate fondant, vanilla ice-cream</i>	35
<i>Warm soufflé (Grand Marnier, Rum, vanilla, lemon or coconut with chocolate flavour)</i>	45

## ***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

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