

# 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* 25

*Iberico de Bellota ham platter* 48

*Roasted "Salcietta" Corsica smoked sausage* 35

## Oscietra Caviar Specials

*30 grams of Oscietra Caviar* 120

*50 grams of Oscietra Caviar* 200

*125 grams of Oscietra Caviar* 490

*Accompanied by Traditional garnish and homemade blini*

*Cold Angel hair pasta, truffle flavoured (supplement)* 25

## Our Timeless Collection

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

*Smoked Scottish salmon, classic garnish* 38

*Toro carpaccio or tartare, pilaf rice* 65

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

*Cocktail of steamed Alaskan king crab on pilaf rice* 60

*Grilled Hamaguri clam, mild garlic* 25

*Clear pot-au-feu of chicken, Hokkaido King Shiitake mushroom* 28

*Oscietra caviar (per gram, supplement)* 6

*Uni (supplement)* 35



*Tartare flavoured carpaccio of Saga Wagyu striploin on crispy potato ©2008*

45

*Grilled Sumi squid, parsley, mild garlic*

65

*Braised scallop in the shell, consommé or garlic and golden butter*

45

*Bonbon of aged Comté cheese, smoked Alsace bacon*

38

*Grilled French foie gras, dragées, compote of William pears*

45



*Warm Angel hair pasta, sakura ebi, mild chili flavour*

48

*Warm tagliatelle pasta, Hokkaido King Shiitake mushroom*

42

*Warm light spicy tomato rice or squid ink flavoured rice*

32

*Roasted Spanish Carabinero gambas, light spicy tomato rice*

78

*Smoked Alaskan king crab leg, bonbon of aged Comté cheese ©2017*

160

*Roasted Alaskan king crab leg, light spicy tomato rice*

160

*Roasted Alaskan king crab leg, fresh herbs, mild garlic, celeriac mousseline*

160

*Grilled Dover Sole, seasonal garnish*

75

*Grilled tuna steak, tomato infused rice, stuffed zucchini flower*

95

*Seared blackthroat seaperch, seasonal garnish*

138

*Slow roast pork jowl, herbs, sour cherries, celeriac mousseline*

65

*Roasted Pyrenees milk fed baby lamb, tomato infused rice*

95

*Côte de bœuf "flambé au cognac" black pepper sauce (serves 2 persons)*

95 p.p.

*Grilled striploin, roasted mushroom, archiduc sauce*

78

*Light smoked grilled Saga Wagyu striploin, roasted sweet corn, bordelaise sauce*

188

## 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 \$195 per person

*Wine Accompaniment at \$95*

### 6 Courses at \$295 per person

*Wine Accompaniment at \$135*

### 9 Courses at \$375 per person

*Wine Accompaniment at \$175*

*Choice of Affineur Anthony's French farm cheese collection or dessert*

## ***Our Savoury & Sweet Collection***

<i>Affineur Anthony's 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, Tahitian bourbon vanilla caviar ice-cream</i>	35
<i>Warm soufflé (Grand Marnier, Rum, Tahitian bourbon vanilla caviar; lemon or coconut with chocolate flavour)</i>	45
<i>Quenelle of ice cream (Havana rum raisin, Tahitian bourbon vanilla, Yoghurt raspberry)</i>	8

## ***Our Coffee Collection***

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

***à la carte***