

## 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

We can customize vegetarian menu upon request

## ***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***