



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

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

Brittany Full Ground Artichoke

<i>Steamed Brittany artichoke, classic vinaigrette dressing</i>	38
<i>Grilled Brittany artichoke, Hollandaise sauce, celeriac mousseline, purple mustard</i>	38

*Brittany artichoke, paner à l'anglaise,
tartare sauce* 42

*Glazed Brittany artichoke,
10 grams of caviar sauce* 98

Our Timeless Collection

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

Seared toro, bay leaf 65

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

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



<i>Grilled tuna steak, light spicy tomato flavoured rice, stuffed zucchini flower</i>	95
<i>Warm Angel hair pasta, sakura ebi, mild chili flavour</i>	50
<i>Roasted Spanish Carabinero gambas, light spicy tomato flavoured rice</i>	98
<i>Light smoked Brittany blue lobster, bonbon of aged Comté cheese</i>	150
<i>Braised Brittany blue lobster, 10 grams of caviar sauce, celeriac mousseline</i>	210
<i>Braised Brittany blue lobster, Provençale</i>	150
<i>Grilled Brittany blue lobster, fresh herbs, light garlic flavoured, celeriac mousseline</i>	150
<i>Braised Brittany blue lobster, melted onions, 10 grams of black truffle</i>	220
<i>Grilled Dover Sole, mixed summer salad</i>	75
<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, tomato infused rice</i>	95

Côte de bœuf “flambé au cognac” 95 p.p.
black pepper sauce (serves 2 persons)

Seared US tenderloin, light green pepper 95
cream sauce, confit of pear

Spit-roasted quail, Tierenteyn pickles 75

Light smoked grilled Saga Wagyu striploin, 190
roasted sweet corn, bordelaise sauce

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

Affineur Anthony’s French farm 40
cheese collection

<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>Cherry Jubilee, flambé at the table, perfumed with Cointreau</i>	40
<i>Warm soufflé (Grand Marnier, Rum, Tahitian bourbon vanilla caviar, 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, truffle scented, chocolate</i>	15

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