

## Light Bites

Freshly skinned sweet Japanese tomato, purple mustard of Brive	25
Iberico de Bellota ham platter	38
Roasted "Salcietta" Corsica smoked sausage	38
Fresh Burratina, olive oil, grilled Alsace bacon, Cevennes onion salad	25

## Oscietra Caviar Specials

30 grams Oscietra Caviar	98
50 grams Oscietra Caviar	162
100 grams Oscietra Caviar	324
Traditional caviar garnish and homemade blini (supplement, per person)	20
Cold Angel hair pasta, truffle flavoured (supplement)	25



The Cold Angel hair pasta, 5 grams of Oscietra caviar © 2005	75
Roasted bone marrow, bread crouton, Cevennes onion salad	28
Crunchy sweet Japanese tomato, smoked Alsace bacon, tartare	35
Grilled Hamaguri clam, mild garlic, fresh herbs	25
Warm pilaf rice, 10 grams of Oscietra caviar, lemon zest	58
Tartare flavoured carpaccio of Saga Wagyu striploin on crispy potato © 2008	45
Grilled Sumi squid, parsley, mild garlic	65
Grilled French foie gras, mild spicy citrus dressing	45
Gratinated Cevennes onion, lemon, black pepper	25
Oscietra caviar (per gram, supplement)	6
Uni (supplement)	35



Clear pot-au-feu of chicken, vegetable brunoise, mixed herbs oil	28
Lobster bisque velouté, cognac flavoured	28
Light Hokkaido King Shiitake mushroom cappuccino	28

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



Linguine, fresh Brittany cherry tomato sauce, aged Comté cheese	42
Coquille pasta, crab, mild garlic, home made black ink sauce	58
Bonbon of aged Comté cheese, smoked Alsace bacon	48
Warm tagliatelle mushroom pasta, truffle juice	42
Warm light spicy tomato rice or mushroom flavoured rice	32



Roasted Spanish Carabinero gambas, light spicy tomato flavoured rice	78
Array of Seafood in bouillabaisse, garlic flavoured hollandaise, saffron	68
Brochette of roasted scallop, raisin lime sauce, cauliflower	58
Grilled Dover Sole on the bone, pomme allumette, Brittany cherry tomato salad	75
Seared Blackthroat seaperch, seasonal garnish	138
Slow roasted pork jowl, herbs, Hibiscus sauce, sour cherries	65
Roasted Pyrenees lamb belly, hummus, vegetable salad	68
Côte de bœuf "flambé au cognac" black pepper sauce (approx. 800 grams)	178
Grilled striploin, green pepper cream sauce, confit of pear, bordelaise sauce	78
Light smoked grilled Saga Wagyu striploin, roasted sweet corn, bordelaise sauce	188



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

## 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 \$158 per person**  
Wine Accompaniment at \$68

**6 Courses at \$228 per person**  
Wine Accompaniment at \$108

Choice of Farm cheese collection of Affineur de France or dessert

We can customize vegetarian menu upon request

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

<i>Farm cheese collection of Affineur de France</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, Madagascar bourbon vanilla ice-cream</i>	35
<i>Warm soufflé (Grand Marnier, Rum, Madagascar bourbon vanilla caviar, lemon or coconut with chocolate flavour)</i>	45
<i>Earl grey bavarois, sauce anglaise</i>	20
<i>Quenelle of ice cream (Havana rum raisin, Madagascar bourbon vanilla)</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***