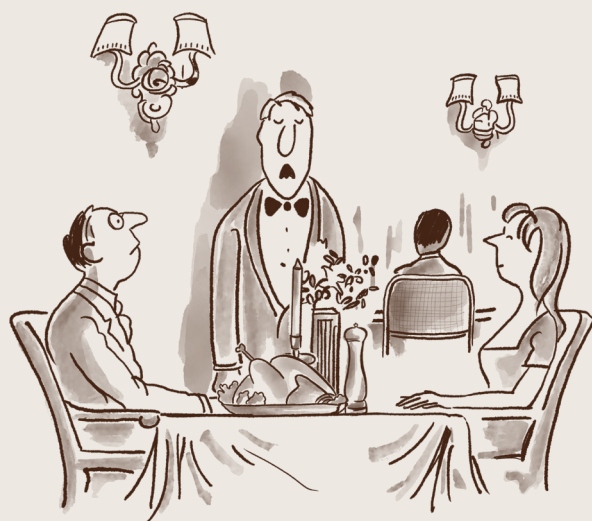


CHEF DE CUISINE : BRANDON FOO



"No sir, the poulet rôti
does not come with bread"

CHARCUTERIE & CHEESE

TÊTE DE MOINE

Tête De Moine Cheese Curls, Sourdough Toast,
Organic Honey
185.

FOIE GRAS TERRINE

Cherry Compote, Toasted Brioche
255.

FOIE GRAS & CHICKEN LIVER PARFAIT

Port Wine Jelly, Pickles, Baguette
245.

CHARCUTERIE PLATTER

Foie Gras & Chicken Liver Parfait, Serrano Ham,
Duck & Salmon Rillettes, Cornichons, Lentils, Baguette
395.

CHEESE PLATTER

Brie De Meaux, Comté and Camembert,
Honeycomb, Dried Apricot, Cherry Compote, Baguette
310.

SOUPE & SALADE

SALADE DE TOMATES

Cherry Heirloom Tomato Salad, Basil Sorbet, Serrano Ham,
Tomato Tarte Tatin, Pine Nuts
175.

LA BETTERAVE

Beetroot Salad, Fresh Figs, Stracciatella, Walnut Dressing
175.

BISQUE DE HOMARD

Creamy Lobster Broth, Hokkaido Scallops
275.

SOUPE À L'OIGNON

Classic Onion Soup, Croutons, Aged Comté Cheese
195.

ENTRÉE

ESCARGOT

Baked Burgundy Snail, Tomato Fondue, Garlic Parsley Butter
165.

GRENOUILLES

Sautéed Frog Legs, Garlic, Parsley Butter Sauce
285.

RAVIOLES DE CREVETTES

Prawn Ravioli, Butternut Squash, Vadouvan Infused Prawn Sauce
205.

TARTARE DE BOEUF

Black Angus Beef Tartare, Potato Chips, Egg Yolk Gel
Additional Perseus Caviar (5 gr.) 290.
310.

LES CHEVEUX D'ANGES AU CAVIAR

Cold Angel Hair Pasta, Black Truffles, Caviar (10 gr.)
595.

PLAT PRINCIPAL

SAUMON EN ÉCAILLES DE POMME DU TERRE

Potato Scales on Norwegian Salmon,
Leek Confit, Vermouth Cream Sauce
325.

SOLE DE BRETAGNE MEUNIÈRE (800 GR.)

Butter Roasted Whole Brittany Sole, Seasonal Vegetables,
Grenobloise Sauce
1,950.

LE CONFIT

Duck Leg Confit, Duck Dumpling, Beetroot Coulis
335.

POULET RÔTI

Oven-Roasted Free Range Chicken,
Aromatic Rice, Chicken Skin, Foie Gras
495. / Half 890. / Whole

PLAT PRINCIPAL

MAGRET DE CANARD

Pan-Roasted Duck Breast, Black Garlic Purée,
Potato Mille-Feuille, Wild Mushrooms, Duck Au Jus
365.

POUSSIN AUX MORILLES

Half Roasted Spring Chicken, Morel Mushroom Cream Sauce,
Sautéed Baby Potatoes
325.

CARRÉ D'AGNEAU À LA PROVENÇALE (250 GR.)

Oven-Roasted Lamb Rack, Byaldi Vegetable Tart,
Quinoa Salad, Lamb Au Jus
785.

CÔTE DE PORC (250 GR.)

Balinese Black Pork Chop, Onion Farcis, Salpicon,
Devil's Sauce
430.

ARDOISE DE BOEUF

FILET MIGNON DE BOEUF (200 GR.)

Black Angus Tenderloin in Black Truffle Madeira Sauce

Additional Foie Gras 220.

695.

L'ENTRECÔTE AU POIVRE

Black Angus Stockyard Rib-Eye, White Peppercorn Crust, Brandy Cream Sauce

695. / 250 gr. 1,350. / 500 gr.

BOEUF BOURGUIGNON

Red Wine-Braised Beef Cheek, Beef Bacon, Carrots, Mushrooms, Potatoes

345.

CÔTE DE BOEUF

Oven-Roasted Angus Prime Beef Rib, Shallots, Garlic Confit

2,200. / 1kg

SIDES

POMMES PURÉE / GRATIN / FRITES	95.	ASPARAGUS, ALMONDS BEURRE NOISETTE	145.
POTATO MILLE-FEUILLE	95.	BAGUETTE & BUTTER	65.
AROMATIC RICE, CHICKEN SKIN, FOIE GRAS	140.	GREEN SALAD, BASIL DRESSING	85.

LE DESSERT

CRÊPES SUZETTE

Grand Marnier Flambée, Orange,
Vanilla Ice Cream (Served Table-side)
175.

DACQUOISE AUX NOISETTES

Guanaja 70% Crémeux, Hazelnut Dacquoise,
Ferrero Rocher Ice Cream
150.

PROFITEROLES

Homemade Choux, Vanilla Ice Cream,
Warm Chocolate Sauce, Crispy Almond Flakes
145.

CRÈME BRÛLÉE

Fresh Sulawesi Vanilla Beans
110.

BURNT CHEESECAKE

Berry Compote, Fresh Raspberries
135.

COCKTAILS

FRENCH 75

Gin, Yuzu, Sparkling Wine
200.

CHOCOLATE NEGRONI

Homemade Chocolate Distillate, Strawberry Sherry,
Cocchi Vermouth Di Torino, Pear Syrup
180.

CAPE COD

Cranberry Vodka, Arak Bali, Sakura, Lime Dehydrate,
Cinnamon Syrup, Lime Hydrosol, Gooseberry, Cherry
150.

ULTRAVIOLET

Blueberry Infused Gin, Lemon, Elderflower,
Crème De Cassis
150.

YUZU MEZCALITA

Rinomato L'Aperitivo, Mezcal, Yuzu,
Agave Nectar, Angostura Bitters
180.

HONEY OSMANTHUS

Gin, Honey Distillate, Elderflower Vermouth,
Bee Pollen, Lemon Oleo, Osmanthus Soda
180.

LA POMME

Calvados, Apple, Yuzu
180.

FLOWERS

Empirical Spirits Ayuuk, Lavender Liqueur,
Elderflower Liqueur, Butterfly Pea Flower
150.

BEERS

ISLAND BREWING SMALL HAZY
110.

KURA KURA LAGER
85.

KURA KURA ISLAND ALE
90.

NON ALCOHOLIC DRINKS

COCONUT & MANGO
Coconut Water & Mango Cloud
55.

SAKURA
Lychee Soda, Sakura, Lime, Vanilla Ice Cream
55.

ROSELLA JASMINE
Hibiscus Tea, Jasmine, Raspberry, Soda
55.

APPLE PASTIS SOUR
Apple Juice, Anise & Fennel Syrup, Dill
55.

SRIKAYA CLOUD
Pineapple, Elderflower Syrup, Lemon, Orgeat, Srikaya
65.

CAFÉ

PEACH & PEAR COFFEE

Peach & Pear Soda, Espresso
55.

MONT BLANC

12-Hour Cold Brew, Cranberry, Elderflower, Chocolate Cream
55.

ESPRESSO, MACCHIATO, PICCOLO

35.

BLACK COFFEE

45.

CAPPUCCINO, LATTE

45.

Add Syrup: Hazelnut / Caramel / Vanilla +5.

With Oatside Oatmilk +15.

HOT CHOCOLATE

VALRHONA GUANAJA 70% HOT CHOCOLATE

135.

VALRHONA GUANAJA 70% EARL GREY

150.

VALRHONA GUANAJA 70% HAZELNUT

140.

ORGANIC TEA BY TWG

ENGLISH BREAKFAST, GRAND JASMINE,
CHAMOMILE, MOROCCAN MINT
45.

FRENCH EARL GREY, SILVER MOON,
SWEET FRANCE, MILK OOLONG
65.

ICED TEA
40.

FLAVORED ICED TEA
Lemon / Lychee / Peach
45.

FRESH JUICES

STRAWBERRY / WATERMELON / KIWI
50.

ORANGE
65.

MIX ANY TWO OF THE ABOVE
60.

MINERAL WATER

AQUA REFLECTIONS STILL / SPARKLING - 380ML / 750ML
40. / 60.

S. PELLEGRINO SPARKLING - 500ML / 750ML
75. / 85.

