

A la Carte

Joselito Bellota Ham

Joselito Iberico Bellota Ham \$488

Bites

Foie Gras Crème Brûlée \$108

Osetra Caviar, *Condiments*
\$688/30g
\$988/50g
\$1,988/100g

Cold & Hot Appetizers

Les Huitres \$268

Three Oysters Special Cadoret, Oyster Jelly

La Tomate \$288

Tomato & Watermelon Salad, Lemon Granite, Tartlet, Goat Cheese

La Sardine \$298

Crispy Japanese Sardine, Bell Pepper Piperade, Rillettes, Squid

Le Shima-Aji \$328

Shima-Aji Carpaccio, Salmon Roe, Oyster Dressing, Pink Pepper

L'Oursin \$488

King Crab Panna Cotta, Fennel, Sea Urchins

Le Pastrami de Wagyu \$328

Wagyu & Foie Gras Pastrami, Spring Salad, Truffled Vinaigrette

La Bisque de Homard \$268

Lobster Bisque, Grilled Corns, Gambas de Palamos

La Raviole d'Oeuf d'Okinawa \$368

Egg Raviolo, Girolles, Cecina Ham, Poulette Sauce

Les Oursins \$398

Sea Urchins & Quail Eggs Cooked in Shell, Mouillette

*All prices are subject to a 10% service charge.
Some dishes may contain nuts, wheat or garlic trace*

Main Courses

Les Tagliatelles <i>aux Oursins</i> <i>Homemade Tagliatelle, Sea Urchins, Lobster Ragout</i>	\$428
Le Homard Breton <i>Blue Lobster, Crushed Noirmoutier Potatoes, Capers</i>	\$388/\$788
Le Bar de Ligne <i>Wild Sea Bass, Artichokes, Tomatoes, Mussels, Cucumber, Sago</i>	\$488
La Truffe Noire <i>Risotto or Tagliatelle, Shaved Tasmanian Black Truffle</i>	\$528
Le Pigeon Gauthier <i>Roasted Pigeon, Eggplant, Cherries, Almonds, Rosemary</i>	\$268/\$488
L'Agneau de Lozere <i>French Lamb, Snails, Edamame, Red Quinoa, Chorizo, Jus</i>	\$488
Le Filet de Boeuf <i>Grilled Beef Tenderloin, Grilled Leeks, Whipped Potato Bone Marrow, Red Onion Relish, Truffled Jus</i>	\$568

For Two People

La Sole Meunière <i>Normandy Sole Meunière Green Pea, Caramelized Onion, Obsiblu, Prawn, Smoked Eel</i>	\$988
Le Poulet De Bresse en Deux Services <i>Bresse Chicken two services Homemade Cavatelli, Château-Chalon Sauce Frisée, Walnuts, Grapes, Bellota ham</i>	\$1,288

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Les Fromages

3 Cheeses \$228

5 Cheeses \$378

Aged Comté Vintage 2013 (Limited) \$290

ON Cheese Selection \$488

10 years Tawny Port - Graham's - Jeroboam \$108

3 Wines Cheese Pairing \$288

5 Wines Cheese Pairing \$388

(20cl Glass)

Les Desserts

La Meringue Au Citron <i>Lemon Meringue, Jasmine Jelly, Yoghurt, Shiso Ice Cream</i>	\$138
La Pêche Blanche <i>Poached White Peach, Blackcurrant Marmalade Almonds</i>	\$148
Le Gateau au Chocolat <i>Sokoto Chocolate Cake, Vanilla Ice Cream</i>	\$168
Le Baba Au Rhum <i>Rum Baba, Chestnut Chantilly, Passion Fruit Coulis</i> <i>With Rum Blackwell, Jamaican</i> <i>With Rum 9 years, Clement, Martinique</i>	\$158 \$268
L'Ananas <i>Roasted Victoria Pineapple, Banana Sorbet, Lime</i>	\$148
Les Sorbets et Glaces <i>Selection of Sorbet and Ice Cream</i>	\$128
Le Dessert Degustation <i>Selection of 5 desserts in degustation size</i>	\$280

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