

A la Carte

Joselito Bellotta Ham

Tasting Portion with a Glass of Dom Perignon 2006	\$380
Joselito Iberico Bellota Ham	\$488

Bites

Oyster Special Cadoret, Avruga	\$68/unit
Foie Gras Crème Brûlée	\$98
Osetra Caviar, <i>Condiments</i>	\$688/30g
	\$988/50g
	\$1,988/100g

Cold Appetizers

Three Oysters Special Cadoret	\$248
<i>Shizo, Grilled Korobuta Sausage</i>	
Japanese Sardine	\$298
<i>Grilled Romaine, Black Olives, Tomatoes</i>	
Green Asparagus	\$388
<i>King Crab, Oyster, Sea Urchins, Curry Scent</i>	
Wagyu & Foie Gras Pastrami	\$328
<i>Spring Salad, Vinaigrette, Melba Toast</i>	

Hot Appetizers

Mushroom Soup	\$268
<i>Beaufort d'Alpage</i>	
Eggs Ravioli	\$328
<i>Frogs Legs, Poulette Sauce, Aged Comte Cheese</i>	
Pan Fried Duck Foie Gras	\$348
<i>Green Asparagus, Dry Fruit Gribiche</i>	
Sea Urchins & Quail Eggs Cooked in Shell (Limited)	\$398
<i>Truffled Mouillette</i>	

Main Courses

Sea Urchins Tagliolini <i>Lobster Ragoût</i>	\$428
Whole Mediterranean Rouget <i>Bouillabaisse Bouillon, Crab, Boulghour, Shimeji</i>	\$398
Wild Sea Bass <i>Artichokes, Tomatoes, Mussels, Squids, Cucumber, Sago, Lemon</i>	\$468
Roasted Pigeon Racan <i>Red Beetroots, Piquillos, Ginger & Citrus</i>	\$248/\$488
French Lamb Alain Grefeuille <i>Green Peas, Snails, Red Quinoa, Mint, Browns jus</i>	\$388
Prime Beef Tenderloin & Short Ribs Teriyaki <i>White Maitake Mushrooms, French Beans</i>	\$488

For Two People

Normandy Sole Meunière <i>Black Ink Risotto, Octopus, Hotaru, Carabineros</i>	\$988
Bresse Chicken (2 service) <i>Morels, White Asparagus, Chateau-Chalon Sauce Frisée, Walnuts, Grapes, Jus</i>	\$1,288
Challans Duck Apicius (2 service) <i>Grilled Leeks, Sesame, Blood Orange, Spelt Confit, Mustard Cress</i>	\$1,088

Hugo Desnoyer Selection, Paris, France (Limited)

40 Oz Côte De Bœuf <i>Roasted Potatoes, French Beans, Red Wine Sauce</i>	\$1,688
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Fromages

3 Cheeses \$198

5 Cheeses \$328

Aged Comté Vintage 2013 (Limited) \$290

ON Cheese Selection \$488

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

Desserts

Raspberry Cake, Yuzu, Raspberry Sorbet \$128

Lemon Meringue, Jasmine Jelly, Yoghurt, Shiso Ice Cream \$138

Vanilla Rice Pudding, Japanese Strawberry Sorbet \$148

Sokoto Chocolate Cake, Vanilla Ice Cream \$168

Rum Baba, Chestnut Chantilly, Passion Fruit Coulis
With Rum Blackwell, Jamaican \$158

With Rum 9 years, Clement, Martinique \$268

Selection of Sorbet and Ice Cream \$128

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

Dessert Wines

Ratafia - Vilmart	NV	\$188
Passito di Pantelleria - Sangue d'Oro	2009	\$198
Madera - Malvasia - Barbeito	10 years	\$198
Beaumes de Venise - Muscat	2008	\$108
Côteaux du Layon - Château de la Roulerie	1996	\$128

Digestives/ Spirits

Poire Williams - Massenez \$80
Framboise Sauvage - Massenez \$80
Kirsh Vieux - Massenez \$80

Rhum 9 years - Clement - 100% Canne bleue - Martinique \$230
Rhum 1993 J.M - Martinique \$490

Cognac Lot N°53 - Tesseron \$480
Armagnac 1978 Domaine de Joy \$290
Calvados XO Pays d'Auge - Daron \$130

Fine Bourgogne - Hors d'age Magnum - Guy Roulot \$340
Grappa - Nonino - Riserva \$110
Grappa - Milla - Chamomille \$110
Marc de Bourgogne - 8 years - Cartron \$160