

Little

Mini Beef Burger	\$ 68
Homemade Hummus <i>Lemon, Cumin, Toast</i>	\$ 78
Lentils and Truffle Purée <i>Smoked duck, Confit onion</i>	\$ 88
Royale Foie Gras <i>Mushroom duxelles, Cocoa</i>	\$ 88
Japanese Crab Bruschetta <i>Shiso mayonnaise, Green yuzu</i>	\$ 98

Starters

Mix Green Salad <i>Crunchy vegetables, Nori, Japanese dressing</i>	\$ 98
Octopus Salad <i>Potatoes, Piquillo, Onion</i>	\$ 128
3 pcs Oysters "Fine de Bretagne N°3" <i>Lemon & shallots vinegar</i>	\$ 168
Red Tuna Tartare <i>Sesame, Wasabi, Caviar lemon</i>	\$ 168
Foie Gras Terrine <i>Confit kumquat, Brioche</i>	\$ 198
Lobster <i>Burratina, Okinawa tomatoes, Mandarin dressing</i>	\$ 218
Prime Beef Tartare <i>Organic egg yolk, Toast</i>	\$ 228
Poached Eggs <i>Pearl barley, Foie gras, Smoked duck bouillon</i>	\$ 188
Chestnut Velouté <i>White truffle chantilly, Parma ham bruschetta</i>	\$ 178
Burgundy Snails <i>Parsley & garlic butter</i>	\$128/6units; \$228/12units

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

Mains

Beef Burger <i>Bacon, Cheese, Confit red onion, French fries</i>	\$ 168
Homemade Tagliatelle <i>Beef bolognaise, Basil</i>	\$ 188
Sicilian Cavatelli <i>Shellfish ragout, Lobster bisque</i>	\$ 228
Paella Risotto <i>Squid, Scallop, Prawns, Chorizo</i>	\$ 238
Atlantic Hake <i>Grilled Prawn, Green Peas, Pearl onion, Lobster sauce</i>	\$ 248
Scottish Salmon Teriyaki <i>King crab, Garlic whipped potato</i>	\$ 288
Free Range Chicken <i>Tagliatelle, Mushrooms, Brown jus, Blue cheese sauce</i>	\$ 268
Lamb "Wellington" <i>Black olives, Mushrooms, Polenta, Green salad</i>	\$ 328
Pot-au-Feu <i>Braised prime beef, vegetables, Beef bouillon</i>	\$ 278
Organic Beef Filet <i>Pearl barley, Foie gras, Confit shallot, Browns jus</i>	\$ 348
Ibérico Pork Cheek <i>Cider & calvados, Parsnip purée, Vegetables</i>	\$ 258

Sides

Homemade French Fries	\$ 88
Steamed Broccoli	\$ 78

Bread Basket, Free Flow: \$25/pers

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Les Fromages

Selection of 3 cheeses	\$ 248
Selection of 5 cheeses	\$ 368
Upper Cheese Selection	\$ 488
Comté Exceptionnel	\$ 238

Les Desserts

Vanilla mousse <i>Pistachio parfait, Apricot sorbet</i>	\$ 78
Orange Segments <i>Crispy roll, Black sesame, Orange sorbet</i>	\$ 88
Upper Choc: <i>Ganache, Ice-cream, Sauce</i>	\$ 98
Crème Caramel <i>Chantilly, Langue de chat</i>	\$ 78
Montblanc <i>Blackberry jelly, Grand marnier ice-cream</i>	\$ 68

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