



À LA CARTE


appetiser

- 'pâté en croûte', eel, duck, chicken \$ 250
-  Heritage beef tartare, sourdough
tuna tartare, plancton, salicornia \$ 260
\$ 328
-  Jerusalem artichoke, truffle \$ 388
- lobster "royale", scallop, Superior Oscietra caviar \$ 558


main course

- homemade pasta, crustacean sauce, black truffle, Thai basil \$ 380
- duck breast, daikon, fig, black garlic scented jus \$ 450
- venison, heirloom beetroot, chocolate, long pepper sauce \$ 480
- lobster, shishito pepper, lovage sauce \$ 650
- turbot, tarragon and salmon roe "beurre blanc", pickled ginger \$ 650
- Japanese A4 wagyu beef tenderloin (150g) \$ 880

cheese & dessert

- blood orange, Champagne, timut pepper \$ 168
- hazelnut soufflé \$ 168
- chocolate, morello cherry \$ 168
- artisanal cheese platter \$ 288
-  Madeleine XXL (pre-order 2 days in advance) \$ 380

 signature

 vegetarian

Prices are subject to 10% service charge
Please inform us of any food allergy or dietary requirements prior to ordering

