

# Maison es

## restaurant & lounge

### *Jet Fresh French Oysters*

Raw served on Ice  
(please inquire for daily selections & prices)



### *Starters*

#### Soup du Jour

Crab Meat, Ikura, Avocado, Wasabi Goma Dressing, Granny Smith and Cucumber Jus  
Marinated Beet, Plums, Hazelnut, Rocket Leaves and Blackberry Balsamic Vinaigrette

### *Mains*

Sous Vide French Chicken Oyster Meat, Thai Red Curry Lemongrass Emulsion and Crispy Yuba  
Honey Soy Glazed Salmon, Shitake, Okra, Puffed Wild Rice, Genmaicha Dashi  
Linguine, Tiger Prawns, Cherry Tomatoes, Garlic, Sweet Onion and Basil  
Quinoa Stuffed Aubergine, Mushrooms, Capsicums, Pomegranate and Tahini Sauce  
Pan Fried Wagyu A3 Sirloin, Baby Carrots, Burdock Puree and Black Garlic Jus  
(supplement \$250)

### *Desserts*

#### Dessert du Jour

Fresh Fruit Platter  
A Big Scoop of our Ice Cream  
Fromagerie Antony Cheese

*2 courses \$195 / 3 courses plus coffee or tea \$265 / 4 courses plus coffee or tea \$320  
add a glass of house white or red wine at \$68*



### *Side Dishes*

Cauliflower Tempura served with Spicy Mayo  
Garlic Frites  
Sautéed XO Sauce Green Zucchini  
Avocado Tempura and Salted Egg Yolk Dip  
Miso Butter Broccolini

*all at \$75*

*Due to environmental causes, breads are only served complimentary upon request  
All prices are subjected to 10% service charge*