

PRIX FIXE

dinner

A LA CARTE

French oyster 980 (1/2 dozen) / **1780** (1 dozen)
with mignonette sauce

Taiwanese Beluga caviar (30g) 4800
with sweet corn blini, chive crème fraîche, and egg yolk

Charcuterie 980
French sausage, Taiwanese salami, Bayonne ham,
foie gras terrine, marinated olives and house pickles

Artisanal cheese board 680
Taiwanese and French cheeses, house-made jam,
wild honey, and crackers

SOUPE ET SALADE

Octopus salad
with apple vinaigrette and fennel

Frisée aux lardons
with red wine vinaigrette

Caramelized onion soup
with comté cheese

Kabocha soup
with white fungus and gastrique

ENTRÉE

Seared tiger prawn +200
with tomato, gruyère, and couscous

Japanese Wagyu beef(A5) tartare +200
with scallion and olive dressing

Crunchy scallop +400
with quinoa, fregola, and gremolata

Sautéed frog leg
with corn vinaigrette and rosemary

Roasted maitake
with sweet potato and chorizo

Escargot tart
with spinach and gruyère

Smoked milkfish beignets
with pickled baby carrots and avocado

Bone marrow
with bacon jam, rye bread, and fines herbes

Sautéed foie gras +400
with hibiscus and brioche

PLAT PRINCIPAL

Pan-fried parrotfish
with clam broth and dill

Grilled squid and boudin noir
with tomato and beurre blanc

Slow cooked chicken breast
with shitake, coriander, and peanut sauce

Duck confit
with lentil stew and red wine mustard sauce

Braised pork cheek
with herb pappardelle and kale

Grilled beef tenderloin (Australia) +300
with pommes dauphinoise and red onion compote

Grilled wagyu striploin (Japanese) +1300
with pommes dauphinoise and green peppercorn bordelaise

TO SHARE

Whole roasted chicken +1500 Prix Fixe / **+2100** à la carte
with black truffle butter

* **Côte de Boeuf 40 oz +3800** Prix Fixe / **+4400** à la carte
with red onion compote, USDA Prime, dry aged 28 days

Whole roasted duck +3800 Prix Fixe / **+4400** à la carte
with sauce à l'orange, dry aged 14 days

Grilled catch of the day +MP
with piperade and seasonal vegetables

* half portions available

DESSERT

Taiwanese chocolate
with pickled mulberries and ginger ice cream

Mango-tie guanyin tea soufflé
with coconut-tamarind sorbet

Roast pineapple
with mint and pineapple sorbet

Choux pastry
with black sesame, passionfruit and red bean ice cream

Tarte tatin
with dark rum-vanilla ice cream

Ice cream and sorbet
with cookies



chef proprietor
Lam Ming Kin

chef de cuisine
Neil Lee