

# PRIX FIXE

## dinner

### A LA CARTE

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

**Kaviar caviar (30g) 3800**  
with sweet corn blini, chive crème fraîche, and egg yolk

**Charcuterie 980**  
sausage, salami, Bayonne ham, foie gras tennine,  
marinated olives and house pickles

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

### SOUPE ET SALADE

**Pork and pistachio terrine**  
with house pickles and mustard

**Frisée aux lardons**  
with red wine vinaigrette

**Caramelized onion soup**  
with comté cheese

**Spring pea soup**  
with ricotta gnocchi and mint

### ENTRÉE

**Hand cut beef tartare**  
with shoestring potato and caper dressing

**Crunchy scallop +400**  
with quinoa, fregola, and gremolata

**Sautéed frog legs**  
with braised leek and sauce gribiche

**Roasted maitake**  
with sweet potato and chorizo

**Escargot tart**  
with spinach and gruyère

**Smoked milkfish beignets**  
with spring pea and dill

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

**Sautéed foie gras +400**  
with loquat jam and tarragon

### PLAT PRINCIPAL

**Bouillabaisse**  
with squid, clam and rouille

**Steamed cobia**  
with zucchini and puttanesca sauce

**Poached chicken breast**  
with morel and Shaoxing wine sauce

**Duck confit**  
with lentil stew and red wine mustard sauce

**Braised pork cheek**  
with egg noodles and swiss chard

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

**Grilled wagyu striploin (Japanese A4) +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

**Molten chocolate tart**  
with black tea and guava sherbet

**Cottage cheese soufflé**  
with strawberry sorbet

**Watermelon**  
with white wine and crème fraîche

**Longan honey crème caramel**  
with apple-tamarind sorbet

**Tarte tatin**  
with dark rum-vanilla ice cream

**Ice cream and sorbet**  
with cookies



chef proprietor  
**Lam Ming Kin**

chef de cuisine  
**Neil Lee**