

THE
[[fRENCH]]
WINDOW

STARTER

Seasonal Fresh Oyster Selection Mignonette Sauce	\$78 per pc
Sea Grand Cocktail (Sharing for Two) Fresh shucked Eire oyster #4, whole Boston lobster, black bouchon mussels, cocktail shrimps, Alaska king crab leg, fresh lemon/ mignonette/ cocktail sauce	\$888
Smoked Scottish salmon Toasted pan brioche, sour cream, dill, chives	\$218 per 100g
Braised bouchon mussels marinière Black mussels, chablis butter sauce, fresh lemon, dill, parsley	\$128
Baked scallop parisienne White mushroom, bechamelle, gruyères	\$158
Steak tartare à l'ancienne Fassona beef, anchovy, capern, tabasco, worchester, Djonne mustard, pasteurized egg yolk, pickle, cognac	\$168
Pan seared duck foie gras Mesclun, toast brioche bread, sauterne caramelized apple	\$128
Escargot bourguignonne Baked snails, garlic herbs butter	\$168
Misticanza (v) Mesclun leaf, seasonal crudité, sprouts & raspberry dressing	\$108

SOUP

Boston lobster bisque Lobster meat, sour cream, fish roe, chives	\$108
White onion (v) Gruyères gratinated baguette	\$98
Du jour Our daily proposal	\$78

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MAINS

Tournedos rossini Wagyu beef tenderloin, pan seared duck fois gras, black truffled gravy	\$488
Grill pure Angus rib eye steak Butter café de Paris	\$388
Roast pork chop Green pepper corn, cognac sauce	\$388
Pan seared Alsatian duck breast Orange honey candied gravy	\$368
Gratinated lamb chop provençale Homemade herb butter & gravy	\$428
Pan seared john dory Saffron & pernod sauce	\$348
Boston lobster thermidor Gruyères cheese, mustard, cognac sauce	\$448
Carnaroli & champignon (v) Mushroom risotto, brittany brie cheese, black truffle	\$248

SIDES

Rustic French fried	\$88
Wild mushroom trifolati	\$88
Potato mousseline	\$88
Mesclun and walnut dressing	\$88

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DESSERTS

Crème brûlée Fresh wildberries	\$88
Valrhona chocolate fondant Anise clotted cream, candied orange	\$98
Grand marnier soufflé Coconut sorbet	\$98
Tarte tatin Gelato vanilla	\$88
Raspberry mousse Chocolate soil & genoise	\$88
Cheese & seasonal fresh fruits Morbier aop, buchette de touraine, reblochon aop, comté 12 month aop, camembert de normandie	\$138

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LE MENUS GOURMAND
3-Course Set Dinner

STARTER

Sea grand cocktail per person
Eire oyster #4 (2 pcs), half Boston lobster, black bouchon mussels (5 pcs),
fresh lemon, mignonette, cocktail sauce

SOUP

Lobster bisque (+ \$38)
Boston lobster soup, lobster meat, crème fraiche, chives, tobiko

MAINS

Pan seared john dory
Saffron & pernod sauce
Or
Roast pork chop
Green pepper corn, cognac sauce
Or
Tournedos rossini (+ \$88)
Wagyu beef tenderloin, roast Alsatian foie gras, truffled demi-glace
Or
Carnaroli & champignon (v)
Mushroom risotto, brittany brie cheese, black truffle

DESSERTS

Chocolate fondant
Hot chocolate lava cake, clotted anise cream, candied orange
Or
Cheese & seasonal fresh fruits
Morbier aop, buchette de touraine, reblochon aop,
comté 12 month aop, camambert de normandie

\$598
Per person