STARTERS

Seasonal Fresh Oyster Selection $78 per pc
Mignonette Sauce

Sea Grand Cocktail (Sharing for Two) $888
Fresh shucked Eire oyster #4, whole Boston lobster, black bouchon mussels, cocktail shrimps, Alaska king crab leg, fresh lemon/mignonette/cocktail sauce

Smoked Scottish salmon $218 per 100g
Toasted pan brioche, sour cream, dill, chives

Braised bouchon mussels marinière $128
Black mussels, chablis butter sauce, fresh lemon, dill, parsley

Baked scallop parisienne $158
White mushroom, bechamelle, gruyères

Steak tartare à l’ancienne $168
Fassona beef, anchovy, capern, tabasco, worchester, Djonne mustard, pasteurized egg yolk, pickle, cognac

Pan seared duck foie gras $128
Mesclun, toast brioche bread, sauterne caramelized apple

Escargot bourguignonne $168
Baked snails, garlic herbs butter

Misticanza (v) $108
Mesclun leaf, seasonal crudité, sprouts & raspberry dressing

SOUP

Boston lobster bisque $108
Lobster meat, sour cream, fish roe, chives

White onion (v) $98
Gruyères gratinated baguette

Du jour $78
Our daily proposal
MAINS

Tournedos rossini $488
Wagyu beef tenderloin, pan seared duck foie gras, black truffled gravy

Grill pure Angus rib eye steak $388
Butter café de Paris

Roast pork chop $388
Green pepper corn, cognac sauce

Pan seared Alsatian duck breast $368
Orange honey candied gravy

Gratinated lamb chop provençale $428
Homemade herb butter & gravy

Pan seared john dory $348
Saffron & pernod sauce

Boston lobster thermidor $448
Gruyère cheese, mustard, cognac sauce

Carnaroli & champignon (v) $248
Mushroom risotto, brittany brie cheese, black truffle

SIDES

Rustic French fried $88

Wild mushroom trifolati $88

Potato mousseline $88

Mesclun and walnut dressing $88
DESSERTS

Crème brûlée $88
Fresh wildberries

Valrhona chocolate fondant $98
Anise clotted cream, candied orange

Grand marnier soufflé $98
Coconut sorbet

Tarte tatin $88
Gelato vanilla

Raspberry mousse $88
Chocolate soil & genoise

Cheese & seasonal fresh fruits $138
Morbier aop, buchette de touraine, reblochon aop, comté 12 month aop, camembert de normandie

10% service charge applies
Please advise us if you have any food allergies