



## **Charcuterie**

Pork Terrine, Duck Rillettes, Bayonne Ham, Saucisson 280

## **Entrées**

Alaskan King Crab Salad with House Dressing 230

Foie Gras Terrine 200

Pan Fried Foie Gras with Crushed Dragée 220

Classic Onion & Cheese Crouton Soup 100

Green Asparagus & Escargot in Herb Butter 220

Pan Seared Hokkaido Scallops 240

Baby Squid and Chorizo Omelette 210

Clams Marinere / a la Plancha 260



## **Mains**

Salt Baked Catch of the day with Ratatouille	380
Oven Baked Sea Bass, Orange & Pommery Mustard Sauce	300
US Berkshire Pork, Mashed Potato, Onion Confit & Bacon	300
Squid Ink Risotto with Baby Squid	250
Pumpkin Scallop Risotto	300
Sous-vide Lamb Spareribs, Peas & Garlic Confit	340
Braised Beef Cheeks in Guinness Stout	300
Grilled USDA Prime Ribeye & Fries	310
Oven Baked Half Spring Chicken with Sweet Potato	240
Roasted Farm Chicken, Peas & Haricot Verts (For 2 to 4 Person – 45 Minutes)	1000
Grilled 100 Days Prime Cote De Boeuf with Fries & Salad (For 2 to 4 Person – 45 Minutes)	1100