



Le Déjeuner

LUNCH MENU

mai

MAY

À LA CARTE



Selection of the Finest

CAVIAR

WITH

VEUVE CLICQUOT YELLOW BRUT (NV) CHAMPAGNE

*SUPPLEMENT OF MYR 98 / GLASS

CAVIAR

*SERVED WITH BLINIS & CONDIMENTS

KAVIARI OSCIÈTRE PRESTIGE CAVIAR 30GM MYR 398

KAVIARI KRISTAL CAVIAR 30GM MYR 428

IRANIAN BAERII CAVIAR 50GM MYR 888

IRANIAN BELUGA CAVIAR 25GM MYR 788



Petit Four

MINI CROISSANT (PER PCS) MYR 4.5

MINI CANELÉ (PER PCS) MYR 4.5

TRUFFLE BUTTER 150GM MYR 72

CHOCOLATE TRUFFLE 150GM MYR 38

À LA CARTE

Signature Add On

MYR

HUÎTRES

GILLARDEAU OYSTER (PER PC)

28

CHEVEUX D'ANGE

COLD CAPELLINI | UNI |
OSCIÈTRE CAVIAR | PONZU

198

ST JACQUES

HOKKAIDO SCALLOPS | ASPARAGUS |
CHAMPAGNE BEURRE BLANC | KRISTAL CAVIAR

128

FOIE GRAS

ROUGIÉ FOIE GRAS | PIGEON |
SPINACH | JUS

168

ESCARGOT

BURGUNDY SNAILS | GARLIC HERB BUTTER 6PCS

45

CD BOUILLABAISSE

SEASONAL JAPANESE FISH | SAFFRON POTATO |
FISH BROTH | AIOLI

168

HOMARD

CANADIAN LOBSTER | EEL | ORZO PASTA |
OSCIÈTRE CAVIAR | BEURRE BLANC

218

A5 WAGYU

100G JAPANESE A5 WAGYU | DAUPHINOISE |
ENTRECÔTE SAUCE | BEEF JUS

328

SIGNATURE CD SOUFFLÉ

GRAND MARNIER SOUFFLÉ | ORANGE |
VANILLA ICE CREAM

40

SÉSAME NOIR

BLACK SESAME | YUZU | SABLE

40

PLATEAU DE FROMAGE

ASSORTMENT FRENCH CHEESE | DRIED FRUITS |
NUTS | SOURDOUGH

48

*PRICES ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES

*PLEASE CHECK WITH THE SERVICE ON AVAILABILITY

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LUNCH SIGNATURE DEGUSTATION

MAY 2022

3-COURSE MYR 268++ P/P
(*SUPPLEMENT MYR 168 FOR WINE PAIRING)

FRESHLY BAKED FRENCH BAGUETTE AND CROISSANT
SERVED WITH TRUFFLE BUTTER

SEASONAL CANAPÉS

Starter

CHEVEUX D'ANGE

COLD CAPELLINI | UNI | OSCIÈTRE CAVIAR | PONZU

Selection of Main Course

BŒUF WAGYU ROSSINI

AUSTRALIAN WAGYU OYSTER BLADE | FOIE GRAS | POMMES PUREE
| SAUCE PERIGUEUX
(*SUPPLEMENT OF MYR 128 FOR A5 WAGYU BEEF)

BOUILLABAISSÉ

SEASONAL JAPANESE FISH | SAFFRON POTATO | FISH BROTH | AIOLI

Selection of Dessert

SÉSAME NOIR

BLACK SÉSAME | YUZU | SABLE

PLATEAU DE FROMAGE

ASSORTMENT OF FRENCH CHEESE | DRIED FRUITS |
NUTS | SOURDOUGH

PETIT FOUR

COFFEE OR TEA

*PRICES ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES

LUNCH SIGNATURE DEGUSTATION

MAY 2022

4-COURSE MYR 318++ P/P
(*SUPPLEMENT MYR 198 FOR WINE PAIRING)

FRESHLY BAKED FRENCH BAGUETTE AND CROISSANT
SERVED WITH TRUFFLE BUTTER

SEASONAL CANAPÉS

Starter

CHEVEUX D'ANGE

COLD CAPELLINI | UNI | OSCIÈTRE CAVIAR | PONZU

Hot Starter

CRABE

CRAB BISQUE | SWEET CORN | CRAB SALAD | BRIOCHE

Selection of Main Course

BŒUF WAGYU ROSSINI

AUSTRALIAN WAGYU OYSTER BLADE | FOIE GRAS | POMMES PUREE
| SAUCE PERIGUEUX
(*SUPPLEMENT OF MYR 128 FOR A5 WAGYU BEEF)

BOUILLABAISSÉ

SEASONAL JAPANESE FISH | SAFFRON POTATO | FISH BROTH | AIOLI

Selection of Dessert

SÉSAME NOIR

BLACK SÉSAME | YUZU | SABLE

PLATEAU DE FROMAGE

ASSORTMENT OF FRENCH CHEESE | DRIED FRUITS |
NUTS | SOURDOUGH

PETIT FOUR

COFFEE OR TEA

*PRICES ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES

LUNCH TASTING

MAY 2022

2-COURSE MYR 128++ P/P
(*SUPPLEMENT MYR 78 FOR WINE PAIRING)

3-COURSE MYR 168++ P/P
(*SUPPLEMENT MYR 98 FOR WINE PAIRING)

FRESHLY BAKED FRENCH BAGUETTE AND CROISSANT
SERVED WITH TRUFFLE BUTTER

SEASONAL CANAPÉS

Selection of Starter

TERRINE

ROUGIÉ FOIE GRAS | MANGO | SPICED NUTS

SOUP DU JOUR

SOUP OF THE DAY
(*CHECK WITH OUR MAÎTRE D')

(*SUPPLEMENT OF MYR 48)

FOIE GRAS

ROUGIÉ FOIE GRAS | PIGEON | SPINACH | JUS

Selection of Main Course

POULET

CORN FED CHICKEN ROULADE | MUSHROOM | DAUPHINOISE |
CHICKEN JUS

VIVANEAU

RED SNAPPER | SPRING VEGETABLE | TEA NAGE

(*SUPPLEMENT OF MYR 68)

BŒUF WAGYU ROSSINI

AUSTRALIAN WAGYU OYSTER BLADE | FOIE GRAS | POMMES PUREE
| SAUCE PERIGUEUX

Selection of Dessert

SIGNATURE CD SOUFFLÉ

GRAND MARNIER SOUFFLÉ | ORANGE | VANILLA ICE CREAM

PLATEAU DE FROMAGE

ASSORTMENT OF FRENCH CHEESE | DRIED FRUITS |
NUTS | SOURDOUGH

PETIT FOUR

COFFEE OR TEA

HOUSE POUR

MYR

CHAMPAGNE

GLASS

VEUVE CLICQUOT // CHAMPAGNE

NV YELLOW BRUT

118

VIN BLANC

VIEIL ARMAND // ALSACE

2017 ALSACE GEWÜRZTRAMINER

38

BORDEAUX // PESSAC-LÉOGNAN

2015 COUHINS-LURTON BLANC

98

VIN ROUGE

STANLEY ESTATES // MARLBOROUGH

2019 PINOT NOIR

58

BORDEAUX // SAINT-ESTÈPHE

2014 LA DAME DE MONTROSE

98

VIN DE DESSERT

BORDEAUX // SAUTERNES

2011 CARMES DE RIEUSSEC

28

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*VINTAGES SUBJECT TO AVAILABILITY & CHANGES