

Appetizers

Saint-Jacques carpaccio	150k
Thinly sliced scallops with pickled radish, honey-melon raspberry gazpacho, Thai aioli and a touch of elderflower	
Le caviar 10gr/30gr/50gr	500k/1.400k/2.200k
12 years caviar with blinis and it's condiments	
Foie gras	270k
Foie gras terrine with hibiscus veil, smoked duck and papaya chutney	
Tartare ponzu	250k
Beef tartare with soba noodles and caviar finished with ponzu sauce	
Corail rouge	160k
Tuna mint tartare with urchin soy wasabi and beetroot foam	
Tataki perle	150k
Swordfish tataki with grapefruit caviar, tamarillo, mint aioli and coconut salad	
Tagliatelle bleu	120k
Squid tagliatelle in a bright, aromatic blend of citrus, herbs and spiced tomato	
Le thon rossini	280k
Pan-seared tuna with foie gras, crispy nori and beetroot coulis	
Gambas provençal	230k
Soy-marinated prawns with smoky vegetables and a touch of Ricard sauce	
Crabe fusion	120k
Fresh crab with creamy and crunchy cauliflower, lifted by green apple and a gentle Indonesian spice	
La crème brûlée	120k
A savory Parmesan and truffle crème brûlée, finished with herbs and torched balsamic	
Saint-Jacques à la truffle	180k
Scallop & Red Snapper, truffle sauce, mushroom duxelles and shiitake oil	

Main Course

Code noir	230k
Cod topped with dried black olive paste served with fresh aromatic vegetables	
Rouget	255k
A gentle slow cook red snapper, fennel mash, tender asparagus, caviar & champagne sauce	
Le bar mediterranean	190k
Stuffed seabass fillet with Provençal ratatouille, lobster oil, watercress and red pepper curry coulis	
Agneau braisé	190k
Braised lamb shank with grapes tomato in a fragrant tomato and cumin sauce	
Tomahawk	2.100k
Grilled Tomahawk Steak paired with caramelized shallots and green pepper sauce Served with 2 side dish	
Boeuf satay gourmet	480k
Skewer of Beef Fillet & Goose Liver, truffle crisp, potato gratin and rich beef jus	
Volaille organic	180k
Marinated and grilled chicken organic, eggplant caviar, crisp pomme paille & porcini creamy sauce	
Linguine caviar	280k
Velvety lemon sauce, crowned with caviar, dill oil, bonito flakes & garden-fresh dil	
Risotto sauvages	180k
Forest-inspired risotto with caramelized onion, crisp portobello, shiitake infusion & fresh herbs	
Gnocchi rosa	150k
Ruby beetroot gnocchi, carrot purée, dill essence & lemongrass breeze	

Side Dish

Choux-fleur parmesan	60k
Golden cauliflower, draped in mace cream & crowned with Parmesan	
frites courgette	60k
Zucchini fries with lemon wedges	
Champignons persillés	70k
Sautéed wild mushrooms, persillade essence & nut crunch	
Purée de pomme de terre	75k
Creamy potato purée house-made	

Dessert

Rouge Passion	130k
Tamarillo mousse embraced with a tamarillo sphere, delicate biscuit & berries ginger coulis	
La Mousse Chocolat	140k
Mexican chocolate mousse with crisp tuile, pecan crumble & miso-caramel whisper, finished with a sip of chocolate tea	
Massai Tiramisu	160k
Whispers of espresso & amaretto embraced by pistachio mascarpone cream with coffee pearls to finish	
Tropical Coco	120k
Jackfruit tarragon tartar, coconut in three textures, lifted by passion fruit ice cream	
Affogato	80k
Vanilla ice cream with pecan crumble, delicate chocolate tuile & a bold espresso pour	
Crêpe suzette	95k
With with orange suprme, fresh mint & Grand Marnier flambeed	