



Maison es

5 Course Dinner Menu

January to June 2024

*l'amuse bouche*

Alaskan King Crab Two-Ways

*shredded crab brioche toast, beluga, chives & pickled chilli mayo,  
shredded crab custard, with salmon roe, shiso oil & mussel sauce*



Crispy Langoustine

*avocado, herb salad & salted egg yolk sauce*



South African Abalone

*abalone liver infused farro, with osceitra beurre blanc*



Wagyu A3 Sirloin

*seared, with satay wagyu beef cheek ragout,  
pickled daikon, sautéed asparagus & savora jus*

*or*

Cod Fillet

*olive oil poached, with puffed fish skin, razor clam, morel,  
sugar snap peas & XO infused potato espuma*



Valrhona Dark Chocolate Mousse

*rum caramelized pineapple, passionfruit bubble & passionfruit sorbet*

*petit fours*

1,280

