



ALA CARTE

Grand Caviar

Kaluga caviar (30gm) lavash smoked butter smoked shiitake salted kombu	728.00
Kaluga hybrid caviar (30gm) lavash smoked butter smoked shiitake salted kombu	478.00
Russian hybrid caviar (30gm) lavash smoked butter smoked shiitake salted kombu	478.00

De La Mer (From the sea)

Premium oysters	
Royale N3 David Hervé artisan oyster, Marennes Oleron, France (2 pcs)	
Au natural	65.00
Sauternes jelly green apple-celery jus dill oil	65.00

Fish, Shellfish, Crustacean

Breadfruit taco seasonal line-caught fish banana blossom budu aioli nasturtium petals (3 pcs)	78.00
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Ofunato Bay scallops

18 months comté potato algae sauce salicorne crispy buckwheat	148.00
Or	
Lacto fermented kohlrabi sauce kohlrabi spaghetti saffron sabayon watercress purée parsley root	148.00
Songkhla wild river prawn yellow curry wild pepper leaves white garlic emulsion fennel confit	158.00
Fish of the day	168.00
Grilled whole turbot "Elkano" style with Spanish picual olive oil pil pil sauce (1.5-1.6kg for 4-5 pax) - Waiting time 45 minutes	40/100gms
Brittany bleu lobster with nduja gratin kombu seaweed champagne sauce fennel confit plankton oil sea asparagus Sizing of 500gms - 600gms	68/100gms



De La Terre (From the land)

Foshan quail | foie gras | berries jus | hibiscus 148.00

Le poulet rôti (classic French roast chicken) - 24 hours advance notice 188.00 / whole bird
1.6 kg free range chicken from Penang (corn-fed 120days) - serves 3-4 pax
Stuffed with "Bue Kee" wild rice from the Lanna Hills tribes | truffle Périgord jus

Slow roasted rack of lamb | grilled asparagus | anchovy cream |
spinach parsley purée | "Thae Po" tamarind jus 168.00

Whole suckling Spanish lamb (6 hours advance notice) | Shoulder Cut / Whole Rack 35.00 / 100gms

Premium beef cuts accompanied with

Malabar pepper crust | bone marrow | allium dust | roasted sunchoke purée |
truffle périgord jus | yellow chanterelles | fresh truffle

A5 Miyazaki Chateaubriand 448.00 / 100gms

A5 Rump 98.00 / 100gms

A5 Ichibo / Picanha 110.00 / 100gms

A5 Misuji / Oysterblade 148.00 / 100gms

Premium Pasta by Darren Chin

Brittany bleu lobster pasta | sakura ebi | salted kombu | lobster reduction 138.00

Carbonara | 24 months dry aged Spanish beef cecina | Parmigiano cream sauce | kampot pepper 78.00

DC's truffle pasta | salted kombu | fresh truffle 128.00

Pomodoro | bone marrow | local piennolo tomatoes | sweet basil 88.00

Nostalgic Memories

The "Echo of the Sea" 118.00

Rougie duck foie gras | pan seared | poached pear | hibiscus jelly | lacto fermented blueberry jus 88.00

Fromages | Grand selection, AOP, AOC cheeses from France, Italy, Spanish, England 98.00



Sucre-pâtisserie

Sorbet

Champagne and lemon sorbet 25.00

Muscat grape 25.00

Herbs (Mint, coriander, parsley) 25.00

Artisan Assortment mignardises (4 types)

68.00

Lunettes de Romans – Raspberry Confiture

A crisp French sablé, delicate and nostalgic, filled with bright raspberry confiture.

Mandarin Pâte de Fruit

A soft, translucent cube of pure mandarin essence – clean, sunshine-sweet, and quietly refreshing.

Caramel-Calamansi Bonbon

Cocoa butter sheen, a molten caramel heart, lifted by the sharp, tropical acidity of calamansi.

Dulcey & Seaweed Bonbon


Blonde chocolate infused with umami seaweed – a subtle meeting of butter, salt, and oceanic depth.

Plated Desserts

Le Nid

58.00

Vanilla light crunch meringue | gula melaka coconut jelly | Slim River bird's nest | elderflower

65% Madagascar dark chocolate x espresso inspired by  chocolate

58.00

White chocolate chantilly | coffee caviar | cacao sorbet | coffee pecan praline