

TOAST & BITE

BLACK TRUFFLE TOAST



Crispy Toast Topped With Parmesan Cream & Fresh Truffle

UNI TOAST



Crispy Toast Topped With Uni,
Ponzu & Miso

WAGYU TARTARE TOAST



Crispy Toast Topped With Classic Wagyu Beef Tartare & Parmesan Snow

FOIE GRAS TOAST



Crispy Toast Topped With Seared Foie Gras & Balsamic Gel





Chicken Marinated With Kimchi Served In A Soft Bun





Pulled Lobster, Lettuce, Coriander With Aioli Sauce Served In A Soft Bun

HOKKAIDO SEA SCALLOP



Fresh Scallop Ceviche With Aji Amarillo Leche De Tigre & Pomelo

OYSTER GILLARDEAU N4

3PC5 | 6PC5 | 12PC5



French Oysters Served With Lemon, Shallot Vinegar & Seafood Sauce 690 / 1,190 / 2,090









Raw Bluefin Tuna Marinated in Dashi, Ponzu & Miso, Served With Red Shiso & Pomegranate

TARTARE DE BOEUF "AU COUTEAU"



Classic Wagyu Beef Tartare With Spring Onions, Harissa & Capers

DRY AGED HAMACHI CEVICHE

Green Melon & Cucumber Pearl
Served With Coconut Leche de Tigre
& Basil Oil



SALMON TATAKI



Lightly Seared Salmon
With Miso Mayonnaise, Ponzu Gel,
Basil Oil & Radish

SMALL PLATE



GUACAMOLE "TABLE SIDE"

Freshly Smashed Avocado
With Lime Zest, Coriander &
Pomegranate, Served With Nachos

WAGYUBEEF & FOIE GRAS CARPACCIO



Thin Sliced Wagyu MB 6-7 Combined
With Seared Foie Gras
& Toasted Sesame Dressing



LOBSTER TAIL

Slow Cooked Lobster Tail With White Beans Cream & Nduja Sauce

SIGNATURE TRUFFLE RAYIOLI

Handmade Ravioli
Filled With Parmesan Cream,
Topped With Fresh Black Truffle



GRILLED BABY CORN



Baby Corn Grilled Over Wood Fire Served With Wasabi Mayonnaise

COLD CUT PLATTER

Selection of 3 Cold Cuts
(Bresaola, Coppa, and Iberico Ham)
Served With Pan Con Tomate



FRENCH CHEESE PLATTER

Selection of 3 Cheeses (Brie De Meaux With Truffle, Comte and Bleu D'auvergne) Served With Marmalade & Bread



SHAREIT



Whole Steamed Lobster With Macaroni Pasta, Cheddar & Lobster Bisque 2,390++





500g Striploin Wagyu Served With Cafe De Paris Butter Sauce, Homemade French Fries & Green Salad

3,690++



SALMON BEURRE BLANC



Salmon Steak In French White Butter Sauce, Topped With Salmon Roe, Served With Sautéed Spinach



WILD SEA BASS



Pan-Seared Sea Bass Served With Harissa Ponzu Sauce & Grilled Broccolini





Slow-Cooked Duck Leg Served With Carrot Purée & Sautéed Pak Choi



Roasted Baby Chicken Served With Black Truffle & Oven Roasted Potatoes

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Wagyu Beef Bolognese Lasagna With Creamy Stracciatella

TRUFFLE DAPPARDELLE



Homemade Pappardelle With Black Truffle Sauce & Parmesan



Three Types of Risotto Rice Cooked With Lobster Bisque & Parmesan

1,090++



RISOTTO PESTO 8 STRACCIATELLA



Homemade Pesto Topped With Pistachio & Hazelnut Finished With Stracciatella

CAMARONES & UNI LINGUINE



Uni & Linguine In Crustacean Bisque Topped With Grilled Camarones Rojo

MAMI STEAK



HANGER STEAK (250G / 500G)

990 / 1,790

TOMAHAWK (1.3KG)

3,990

TENDERLOIN (250G / 500G)

1,790 / 3,290

KUROBOTA PORK CHOP (250G)

490

STRIPLOIN (250G / 500G)

1,790 / 3,290

AUSTRALIAN LAMB RACK (450G / 900G)

1,690 / 2,990

ADD A SAUCE + 60

CAFE DE PARIS BUTTER - NAM JIM JAEW - BEEF JUICE SPICY CHIMICHURRI - PEPPER SAUCE - TRUFFLE SAUCE

SALAD





Tossed Lettuce With Chicken
Breast, Quail Egg, Parmesan,
Capers, Topped With
Caesar Dressing

550++

Upgrade To Lobster + 510

OUR TIMELESS BURRATA



Creamy Italian Burrata
With Heirloom Tomatoes & Fresh Basil
690++

GREEK SALAD



Fresh Salad With Cucumbers,
Tomatoes, Kalamata Olives,
Feta & Olive Oil

SIDE

HOMEMADE FRENCH FRIES



HOMEMADE TRUFFLE FRENCH FRIES



TRUFFLE MASHED POTATO



GARLIC SPINACH





GRILLED ASPARAGUS

GREEN SALAD

