



Maison es

5 Course Dinner Menu

July to December 2023

- Amuse Bouche -

Langoustine Ceviche

*clams, salmon roe, nashi pear,
crispy nori, shiso oil & konbu whey sauce*



Blue Swimmer Crab Meat

beluga, yuzu bubbles, avocado & wasabi mayo



Boston Lobster Tail

hand crafted tagliolini, shellfish tomato sauce & basil



Seared Marinated US Wagyu Short Rib

sigeumchi namul, kimchi pumpkin purée & savora jus

or

Olive Oil Poached Grouper

*crispy fish skin, fish maw,
oscietra, sugar snap peas & beurre blanc*



Flexible Valrhona Chocolate Ganache

chocolate sponge, calamansi fluid gel & mango sorbet

- Petit Fours –

1280

