



Maison es

4 Course Dégustation Lunch Menu

July to December 2025

*L'amuse bouche*

Egg White Custard

*matsuba crab meat, green peppercorn mayo & Shaoxing wine foam*



Hoi Sin Duck Ragout Rigatoni

*with seared foie gras*



Soy Marinated US Prime Short Rib

*broccolini, mala pumpkin purée & sweet bean jus*

or

Seared Threadfin Fillet

*cockles, celtuce & sweet soy beurre blanc*



Japanese Sweet Potato

*mochi & honey ginger ice cream*

*petit four*

680

