



# Maison es

## 2017 Christmas Tasting Menu

~Champagne Time!~  
Elderflower Champagne

~Deliver by Santa's Sleigh!~  
Caviar, Marinated Quail Egg, Chives Cream and Smoked Potato Puree  
or  
Toro, Mizuna, Radish and Wasabi Honey Dressing (additional \$280)

~Listen to Angels sing....."Yummy....."~  
Chocolate Marble Foie Gras Terrine, Hazelnut Tuile and Cranberry Gelee

~Made of Christmas Tree!~  
Poached John Dory, Salmon Roe and Oyster Emulsion

Mandarin Sorbet

~Santa's Choice!~  
Roasted French Baby Turkey,  
Charred Brussels Sprouts, Chestnut Puree and Yuzu Soya Sauce  
or  
Grilled Wagyu Rib Eye, Baby Vegetables, Shallot Puree and Black Garlic Jus  
or  
Pan Seared Half Boston Lobster, Braised Daikon and Uni Miso Sauce (additional \$188)

~Keep Some in your Socket!~  
Christmas Dessert and Cookies

### **6-Course Tasting Menu at \$880 per person**

\*Add \$298 for 3 hours free-flow House French Bubbles, Red & White Wine, Soft drinks  
\*\* \$498 for 3 hours free-flow Louis Roederer Brut Premier, House French Bubbles, Red & White Wine & Soft drinks)

All prices are subject to 10% service charge

