

# POIROT

## HORS D'OEUVRES

*Tartare de Boeuf Wagyu*

AUSTRALIAN WAGYU BEEF TARTARE

Raw Australian wagyu beef MB 4/5, caper, gherkins, Dijon mustard, cured egg yolk, croutons and mixed herbs

740

*Crabe Royal*

CARIBBEAN ROYAL CRAB

Caribbean crab meat, guacamole and ripe mango

690

*Crudo di Capesante*

SCALLOP CRUDO

Hokkaido scallop, orange segment, passion fruit, pickled shallots and mixed herbs

690

*Salade de Courge Musquée Rôtie*

ROASTED BUTTERNUT SQUASH SALAD

Roasted butternut squash and mixed garden salad in balsamic dressing

550

## SOUPES

*Soupe à l'Oignon*

FRENCH ONION SOUP

Caramelised onions in vegetable broth topped with Gruyère cheese

550

*Potage Parmentier*

POTATO & LEEK SOUP

Farm potato, leek and black truffle paste

550

*Bisque de Crevettes*

PRAWN BISQUE

A rich and creamy seafood soup featuring tender prawns, infused with aromatic herbs and a touch of brandy

650

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## PLATS PRINCIPAUX

### *Filet Mignon de Boeuf*

#### FILLET STEAK

Australian wagyu beef tenderloin 160 g. MB 5/6, pearl onions, mashed potatoes, red wine jus, and sautéed vegetables

2,450

### *Steak Frites*

#### STEAK FRITES

Australian wagyu beef striploin 220 g. MB 4/5, potato wedge fries, garlic confit with red wine jus

2,150

### *Carré d'Agneau*

#### RACK OF LAMB

Frenched rack, lentil tabbouleh, sautéed wild mushrooms, truffle mashed potatoes with Chimmichurri sauce

2,150

### *Porc Ibérique*

#### IBERICO PORK

24 Hrs. marinated cooked Pork neck apple brine, carrot purée, sautéed vegetables with homemade apple sauce

1,850

### *Loup de Mer*

#### SEA BASS

Asian sea bass fillet, sautéed baby kale, Caviar Beurre Blanc sauce, black mussels with a citrus coconut crust and dill oil

1,650

### *Tarte Aux Champignons*

#### MUSHROOM TART

Assorted mushrooms, truffle paste, puff pastry, caramelised onions with parmesan

1,080

### *Burger Poirot*

#### POIROT BURGER

A classic favourite, the Poirot Burger features a perfectly grilled Angus beef patty, layered with aged cheddar cheese, bacon and sweet caramelised onions, all nestled in a toasted soft brioche bun

1,280

### *Aubergine Parmigiana*

#### EGGPLANT PARMESAN

Layers of tender, breaded eggplant slices baked in a rich marinara sauce, fresh mozzarella, parmesan and basil, served with a fresh garden salad

980

### *Risotto Noir à l'Encre de Seiche*

#### RISOTTO AL NERO DI SEPPIA

A Venetian specialty, this black risotto is infused with cuttlefish ink and served with tender, shrimp, and black mussels

1,180

#### SIDE DISHES

Mashed Potatoes   Grilled Asparagus   Creamed Spinach   Broccolini with Garlic

Carrot Purée   Potato Wedges   French Fries

310

#### ADD - ON

Seared Foie Gras 100 g

530

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## DESSERTS

*Mille-Feuille au Citron*

LEMON MILLE-FEUILLE

*Lemon curd in puff pastry layers with salted caramel ice-cream*

550

*Fondant au Chocolat*

CHOCOLATE FONDANT

*Guanaja chocolate lava cake with vanilla ice-cream*

550

*Fresa Sizzle*

STRAWBERRY SIZZLE

*Royal Project strawberries, yogurt espuma, Chiang Mai honey ice-cream and Cointreau*

550

*Crème Brûlée à l'Orange*

ORANGE CRÈME BRÛLÉE

*Orange Crème Brûlée with chocolate madeleine*

550

*Sütlaç (Pouding au Riz)*

SÜTLAÇ (RICE PUDDING)

*A traditional Turkish dessert made with slow-cooked rice and milk, baked until golden and creamy, and served with vanilla ice-cream*

550