

POIROT

HORS D'OEUVRES

Tour de Fruits de Mer

SEAFOOD TOWER

Gillardeau oyster, Canadian lobster, flower crab, tiger prawn, red snapper ceviche, royal crab, cocktail sauce, vinaigrette

3,550

Huître Gillardeau

GILLARDEAU OYSTERS

1/2 dozen of Gillardeau oysters, red onion, vinaigrette

1,290

Tartare de Boeuf Wagyu

WAGYU BEEF TARTARE

Raw Australian Wagyu beef 8/9, grilled young green chili, cornichon, red shallot, dijon mustard, cured egg yolks, croutons, capers

1,150

Crabe Royal

ROYAL CRAB

Crab meat, guacamole, ripe mango

780

Ceviche de Vivaneau Rouge

RED SNAPPER CEVICHE

Fresh red snapper, pomegranates, red onion, avocado, lime dressing

740

Salade de Courge Musquée Rôtie

ROASTED BUTTERNUT SQUASH SALAD

Roasted butternut squash, mixed garden salad, balsamic dressing

520

SOUPES

Soupe à l'Oignon

FRENCH ONION SOUP

Caramelized onion, beef broth, Gruyère cheese

420

Potage Parmentier

POTATO LEEK SOUP

Farmed potato, leek, black truffle paste

400

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PLATS PRINCIPAUX

Boeuf Bourguignon

BEEF BURGUNDY

Australian Wagyu beef tenderloin 8/9, pearl onion, potato purée, smoked streaky bacon, red wine jus

2,250

Steak-Frites

STEAK FRITES

Stanbroke Wagyu Striploin, potato fries, beef jus

2,150

Selle d'Agneau

SADDLE OF LAMB

Mushroom Duxelle-stuffed lamb, truffle, potato purée, lamb jus

1,950

Carré d'Agneau

RACK OF LAMB

Lamb rack, sauteed lentils and wild mushrooms, truffle mashed potatoes, lamb jus

1,950

Porc Ibérique

IBERICO PORK

Iberico pork, carrot purée, saute vegetables, pork jus

1,480

Loup de Mer

SEABASS

Asian seabass fillet, baby kale, citrus coconut crust, espuma of crustaceans, dill essence

1,350

Tarte Aux Champignons

MUSHROOM TART

Assorted mushroom, truffle paste, puff pastry, mushroom jus

1,250

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DESSERTS

Mille-Feuille au Citron

LEMON MILLE FEUILLE

Lemon curd, puff pastry, and lime ginger sherbet

540

Fondant au Chocolat

CHOCOLATE FONDANT

Guanaja chocolate lava cake, vanilla ice-cream

520

Fraise Flambé

STRAWBERRY FLAMBÉ

Royal project strawberry, yoghurt espuma, Chiang Mai honey ice-cream, Cointreau

490

Crème Brûlée à l'Orange

ORANGE CRÈME BRÛLÉE

Orange Crème Brûlée, Chocolate madeleine

480

Savarin

SAVARIN CAKE

Macadamia Savarin, 70% dark chocolate sauce, vanilla ice-cream, Cognac flambé

450