



LE MARRON

## Craft of the Season

Bread Basket(10/person)

Duck rilette 35

### SEAFOOD

- French Mussels in White Wine Sauce (Limited Stock) 168
- French Edible Crab / Tourteaux 55 per 100 Grams
- Seasonal Live Oysters 48 / Argentina Pink Shrimp 38
- Seafood Mountain on Ice Small 390 / Medium 780 / Large 1380

### APPETIZERS

- Tuna Carpaccio 95
- Seared Jumbo Portobello Mushroom 88
- Caesar Salad with Crispy Bacon, Croutons and Parmesan Cheese 88 (Smoked Salmon 30)
- Pan-Fried Scallop with Avocado Paste & Red Wine Vinegar Reduction 95
- Baked Burgundy Escargot with Garlic & Fresh Herbs Butter (10 Min Preparation) 95
- Pan Fried French Foie Gras with Fresh Figs & Raspberry Balsamic 150
- Jamon Iberico Bellota Ham ( 36 Month ) with Melon 260

### SOUP

- Seafood Chowder 75
- Cream of Sweet Corn & Mushroom Soup 75
- Lobster Bisque with Cognac 85
- Baked with Puff Pastry (20 for the above)
- Traditional French Onion Soup 'Au Gratin' 95

### LE MARRON FAVOURITES

- Confit de Canard(Duck Leg) with Raspberry Balsamic Reduction 250
- Pan-Fried French Seabass with Puttanesca Sauce 260
- Pan-Fried halibut Prosciutto Ham Roll with Bearnaise Sauce 280
- Seared Scallop & Linguine with Carbmeat Cream Sauce 280
- Roasted Duck Breast with Blood Orange Sauce 280
- Lobster Thermidor(Half)Linguine 298
- Grilled Prime Flank Steak Linguine with Thyme Cream Sauce 320
- Lobster Tartare ( 2 Days Pre-Order ) 620

### ON THE GRILL

- Roasted French Spring Chicken 250
- Pan-Fried Spanish Kurobuta Pork Rack with Blueberry Brown Sauce 280
- Roasted Lamb Rack with Dijon Mustard Wild Herb Crumb 298
- Grilled Prime Hanger Steak with Green pepper Sauce 330
- Grilled "U.S. Holstein Natural 400 Days Grain Fed " Prime Rib Eye Steak with Porcini Mushroom Sauce 380

### SIDE

- French Fries 70
- Sauteed or Poached Mixed Vegetable 128
- Angel Hair/ Spaghetti / Linguine with Wild Mushroom & Black Truffle Cream Sauce 168
- Angel Hair/ Spaghetti / Linguine Carbonara 168

10% Service Charge