



La Baie

Amuse-Bouche

White Asparagus Roasted In Butter, Watarigani Crab Cream Sauce,
Condiments Of Wild Anis And Curdled Milk

Fillet Of Scorpionfish In Shellfish Boudin, Juice Bouillabaisse Style, Nori

Roasted Veal With Aromatics, Green Asparagus And Eggplant Compote
With Olive And Lemon Confit, Juice Concentrate

Or

Roasted Wagyu Beef with Coffee Butter, Red Wine Sauce (+ 2,600)

Fresh Cheese Mousse from Yugé Farm, Fruit Compote

Rum Savarin, Fruit Jam, Amaretto Cream

Or

Strawberry Compote And Cacao Pulp Mousseux In A Fine Meringue,
Strawberry Juice With Mint, Yuzu

Or

Traditional Crepes Flambées Suzette Style, Vanilla Ice Cream And Citrus Verrine (+ 1,400)

Coffee or Tea

Petits Fours

13,500

w m e c s

3 Glasses Sommelier Selection 120ml 8,000

w= wheat p = peanuts m = milk e = eggs b = buckwheat c = crab s = shrimp

Kindly let us know if you have any food allergies or dietary requirements.

Menu items or products may change based on the availability of ingredients.

Kindly ask our Ladies & Gentlemen should you wish to know more details about the source of our ingredients. Japanese rice. Prices include service charge and consumption tax.

Signature

Amuse-Bouche

Duck Foie Gras And Poached Pigeon Fillet,
Blackcurrant , Consommé Of Celeriac

Inka Potato Vichyssoise, Gelatinized Truffle Broth, Shiso Flower

Steamed Lobster Blue In Cocotte With Cognac And Seaweed, Spicy Sauce

Fresh Cheese Mousse from Yugé Farm, Fruit Compote

Rum Savarin, Fruit Jam, Amaretto Cream

Or

Strawberry Compote And Cacao Pulp Mousseux In A Fine Meringue,
Strawberry Juice With Mint, Yuzu

Or

Traditional Crepes Flambées Suzette Style, Vanilla Ice Cream And Citrus Verrine (+ 1,400)

Coffee or Tea

Petits Fours

28,000

w m e c s

3 Glasses Sommelier Selection 120ml 10,000

Amuse-Bouche can be changed to Caviar

Caviar, Condiments, Toast and Blinis / Supplément Oscietre 19,000, Beluga 38,000

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