

# Le Marron

## February Menu

Bread and Butter 10 per person

Pork Rilette 15 per person



### Entrées

Quiche Florentine 55

Jamon Iberico Bellota Ham (36 months) with Melon 220

\*\*Homemade Smoked Foie Gras with Port Wine Jelly and Bruschetta 140

\*\*Canadian Scallops and Baked Asparagus with Black Truffle Hollandaise 98

Baked Burgundy Escargots (1/2 dozen) with Garlic Parsley Butter (10 mins preparation) 85

Caesar Salad with Crispy Bacon, Roasted Croutons and Parmesan Cheese 95

Pickled Fresh Salmon with Waldorf Salad and Wasabi Pepper Dressing 120

\*Pan Fried Foie Gras with Caramelized Apple and Port Wine Jus 150

\*Le Marron Tasting Plate 220



### Seafood

Fresh Green Whelks 85

French Edible Crab 55 Per 100 grams

\*Alaskan King Crab Leg with Garlic Herb Butter 320

\*\*French Mussels in White Wine Sauce (Limited Stock Only) 95

Steamed New Zealand Abalone with Chive and White Wine Beurre Blanc 120

\*Deluxe Seafood Ice Mountain (Small 320 / Medium 680 / Large 1180)

Baked Oysters or Cherrystone Clams Kilpatrick Style (Seasonal Price)

Boston Cherrystone Clams (Seasonal Price)

\*\*French Live Oysters (Seasonal Price)



### Soups

\*Lobster Bisque with Cognac 60

Hungarian Beef Goulash Soup 60

\*\*Baked French Onion Soup 85

Wild Mushroom Soup 55



### Main Course

Confit de Canard 200

Pan Fried Kurobuta Pork Chop with Capsicum Gravy 220

\*\*Half Homard Thermidor with Baby Vegetable Tagliatelle 280

Braised Red Wine Ox Cheeks with Root Vegetable Bourguignon 180

\*Lamb Wellington Stuffed with Duck Confit and Prosciutto with Garlic Gravy 320

Grilled Boneless Angus Short Rib Mille Feuille Style with Perigueux Sauce 240

\*\*Surf & Turf (Grilled Pacific Ocean Prawn and Grain Fed Beef Medallion) 340

Angel Hair Pasta with Wild Mushrooms and Black Truffle Cream Sauce 120

Roasted Guinea Fowl with Caesar Salad and Rosemary Jus 220

Grilled U.S. Holstein Grain Fed Prime Rib Eye Steak 280gm 320

Baked Almond and Cajun Crusted Seabass in Filo Pastry

with Mustard and Fine Herb Beurre Blanc 240

\*Grilled Australian "Kobe M5 Tomahawk"

1.2-1.7kg for 3-4pax (\$120/100gm)(Limited Stock Only)



### Side Dishes

Sauteed Green Asparagus 95

\*\*Paella Risotto 160

\*\*This Month's Recommendations      \*Le Marron's Favorites

10% Service Charge

**Minimum Charge \$320 per person**

**Opening Hours 1830 - 2400**