



LE MARRON

Craft of the Season

Bread Basket(10/person)

SEAFOOD

(Reservation Required)

King Crab , Scallop , Mussels , King Prawns , Seasonal Live Oysters , Sea Whelk , Clam 1188
Seasonal Live Oysters 58

APPETIZERS

Baked Burgundy Escargot with Garlic & Fresh Herbs Pistachio Butter 118
Baked Asparagus With Crab Meat , Cheese Cream Sauce 158
Smoked Scallop With Smoked Vegetable 158
Pan-fried Foie Gras With Blood Orange Salad 138
France Blue Mussels In Fennel , Saffron Cream Sauce 178
Jamon Iberico Bellota Ham (48 Month) With Melon 168
Mix Mushroom With White Truffle Cream Sauce 168

SOUP

Traditional French Onion Soup 78
Lobster Bisque with Cognac 88
Soup of the Day 78

LE MARRON FAVOURITES

Confit de Canard (Duck Leg) With Cream Risotto 248
Pan-Fried Scallop With White Truffle Risotto 248
Grilled King Prawns&bacon With Tarragon Sweet Red Pepper Sauce 238
Rainbow Trout Welsh Onion Roll 228
Pacific White Cod Fillet With Saffron And Clams In Tomato Sauce 248
65°C Slow Cook Pork Chop With Blueberry Sauce 238
French Lamb Rack With Dijon Mustard Wild Herb Crumb 278
Pan-Fried M5 Sirloin Steak(10oz) With Porcini Mushroom Sauce 438

PASTA

Wild Mushroom With Black Truffle Cream Sauce Angel Hair 168
King Prawns With Red Chilli , Tomato Spaghetti 198
Diamond Clam With White Wine Sauce Linguine 198

10% Service Charge