



LE MARRON

Craft of the Season

Bread Basket 30

SEAFOOD

King Crab Seafood Platter (Reservation Required) 1128
(Scallop , Mussels , King Prawns , Seasonal Live Oysters , Sea Whelk , Clam)
Seafood Platter (Small / Medium) 398 / 888
Seasonal Live Oyster 58

APPETIZERS

Caesar Salad 98
+30 With Smoked Salmon / Parma Ham
Baked Burgundy Escargot With Garlic & Fresh Herbs Pistachio Butter 138
Tuna Carpaccio With Avocado Salad 145
Seared Button Mushroom With Garlic Iberico Sauce 148
Pan-Fried Foie Gras With Garlic Bread and Lemon Salad 148
Sauteed Blue Mussels In White Wine Cream Sauce 168
Spinach Souffle With Mozzarella Salad 168
Smoked Scallop With Smoked Vegetable 178
Spanish Red Shrimp With Yuzu Foam, Blood Orange Fennel Salad 178
Iberico Ham (36 Month) With Melon, Green Raisins Salad 228

SOUP

French Onion Soup 80
Lobster Bisque With Cognac 88
Soup Of The Day 68

LE MARRON FAVOURITES

Mix Mushroom Stuffed Quail With Porcini Sauce 198
Grilled Duck Breast With Blood Orange Sauce 228
Sea Urchin & Spinach Spaghetti With Cream Sauce 238
Slow Cooked Pork Rack With Green Apple Port Wine Sauce 258
Cassoulet With Duck Leg 258
Milk Braised With Cod, Dill Cream Sauce 258
Wild Mushroom Risotto With Seared Scallop & Parma Ham 268
Grilled Nuts Crumble Lamb Sirloin With Mustard Seed Sauce 278
Traditional Lobster Thermidor With Garden Salad (Half / Whole) 325/ 568
M5 Wagyu Rib Eye Steak With Black Truffle Sauce 468

SIDE

Stir fried Seasonal Vegetable & Tomatoes 128
Capellini With Wild Mushroom Cream Sauce 178
King Prawns With Red Chilli , Tomato Spaghetti 218

10% Service Charge