



T A B L E S
GRILL

Tables Grill proudly presents contemporary French cuisine prepared with the finest, carefully sourced ingredients.

Trained and educated at various Michelin-starred establishments in France, Chef Hans achieved one Michelin star in Paris and Shanghai. His skills and techniques represent the very best of world-acclaimed French cuisine.

We wish you an enjoyable evening.

Hans Zahner
Chef de Cuisine

Sylvain Mème
Manager

5 COURSES
2,900

David Hervé Boudeuse Oyster

Lemongrass Jelly, Granny Smith Apple
Homemade Beetroot Purée

Brittany Royal Sea Bass Tartare

Kristal Caviar, Water Carrot Jelly
Moulin du Calanquet Olive Oil

Alaskan King Crab

Thai Red Curry, Dried Tomato
Coriander, Galangal Emulsion

Roasted Australian Lamb

Grass-Fed Farmed Tenderloin
Carrot Mille-Feuille, Cumin Sauce

Artisan Cheese Selection by Bernard Antony
Supplement 420

Lemon and Rhubarb

Lemon Cream, Raspberry Coulis
Hazelnut Crumble, Rhubarb Sorbet

7 COURSES
3,900

Brittany Blue Lobster and Spinach

36-Month-Aged Comté, Tasmanian Black Truffle

Alaskan King Crab

Thai Red Curry, Dried Tomato
Coriander, Galangal Emulsion

Confit Wild New Zealand Salmon

Tasmanian Black Truffle, Zucchini
Hormardine Sauce

Brittany Coast Sole Meunière

Fondant Potato, Clam, Razor Clam
Squid, Lemon Beurre Blanc

Roasted Australian M6 Wagyu Beef Tenderloin

Spinach Roll, Tomato & Lemon Confit, Celery

Artisan Cheese Selection by Bernard Antony

Strawberry and Yogurt

Yogurt Sphere, Strawberry Sponge Cake
Strawberry Ice Cream

STARTERS

CHILLED

David Herve Oyster Selection, Marennes-Oléron, France 160/195
Boudeuse/Royale

David Hervé Boudeuse Oysters 800
Lemongrass Jelly, Granny Smith Apple, Lemon Zest

Brittany Blue Lobster and Spinach 1,400
36-Month-Aged Comté, Tasmanian Black Truffle

Atlantic Wild Sea Bass Tartare 1,600
Kristal Caviar, Water Carrot Jelly, Moulin du Calanquet Olive Oil

 *Wagyu Beef Tartare and Black Truffle* 1,000
Tasmanian Black Truffle, Spicy Tomato Coulis

WARM

 *Lobster Bisque and Raviole* 800
Brittany Blue Lobster Raviole, Consommé Infused with Thai Pepper

 *Pigeon Cannelloni & Vietnamese Consommé* 1,200
Pigeon and Foie Gras Cannelloni, Basil, Mint and Pineapple-Infused Consommé

Alaskan Royal King Crab 1,400
Thai Red Curry, Dried Tomato, Coriander, Galangal Emulsion

FISH AND SHELLFISH

 *Poached Brittany Blue Lobster* 2,900
Truffle Fondant Potato, Homardine Sauce

 *Atlantic Sea Bass Cooked in Clay* 2,000
Confit Tomato, Fresh Herb Coulis, Taggiasche Olive, Barolo Vinegar

Confit Wild New Zealand Salmon 1,600
Tasmanian Black Truffle, Zucchini, Hormardine Sauce

Brittany Coast Sole Meunière 2,200
Fondant Potato, Clam, Razor Clam, Squid, Lemon Beurre Blanc

MEATS

Royal Project Chicken and Yellow Wine 1,600
Slow-Cooked Breast, Crispy Leg, French Ceps, Red Onion, Chicken Jus

Roasted Australian M6 Wagyu Beef Tenderloin 2,200
Spinach Roll, Tomato & Lemon Confit, Celery

Roasted Australian Lamb 1,600
Grass-Fed Farmed Tenderloin, Carrot Mille-Feuille, Cumin Sauce

Roasted Baby Pork Tenderloin 1,500
12-Hour Slow-Cooked Pork, Fennel Pollen, Glazed Apple, Potato Confit

 TO SHARE

Australian M5 Wagyu Tomahawk 1.5 kg 5,600

Prime USA Ribeye 450g 3,600

Served with Chiang Mai Vegetable Cocotte and Truffle Mashed Potato