



**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*

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**5 COURSES**  
2,900

***David Hervé Boudeuse Oyster***  
Lemongrass Jelly, Granny Smith Apple  
Lemon Zest

***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

***Granny Smith Apple***  
Tahitian Vanilla Cream  
Crispy Pastry, Apple Sorbet

**7 COURSES**  
3,900

***Brittany Blue Lobster and Spinach***  
36-Month-Aged Comté, Périgord Black Truffle

***Alaskan King Crab***  
Thai Red Curry, Dried Tomato  
Coriander, Galangal Emulsion

***Confit Wild New Zealand Salmon***  
Périgord Black Truffle, Zucchini  
Homardine Sauce

***Poached Norwegian Cod***  
Mushroom Consommé  
Basil, Mint, Smoked Fennel

***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

<i>David Hervé Oyster Selection, Marennes-Oléron, France</i> Boudeuse/Royale	160/195
<i>David Hervé Boudeuse Oysters</i> Lemongrass Jelly, Granny Smith Apple, Lemon Zest	800
<i>Brittany Blue Lobster and Spinach</i> 36-Month-Aged Comté, Périgord Black Truffle	1,400
<i>Atlantic Wild Sea Bass Tartare</i> Kristal Caviar, Water Carrot Jelly, Moulin du Calanquet Olive Oil	1,600
<i>Wagyu Beef Tartare and Black Truffle</i> Périgord Black Truffle, Spicy Tomato Coulis	1,000

### WARM

<i>Lobster Bisque and Raviole</i> Brittany Blue Lobster Raviole, Consommé Infused with Thai Pepper	800
<i>Pigeon Cannelloni &amp; Vietnamese Consommé</i> Pigeon and Foie Gras Cannelloni, Basil, Mint and Pineapple-Infused Consommé	1,200
<i>Alaskan Royal King Crab</i> Thai Red Curry, Dried Tomato, Coriander, Galangal Emulsion	1,400

## FISH AND SHELLFISH

<i>Poached Norwegian Cod</i> Mushroom Consommé, Basil, Mint, Smoked Fennel	1,900
<i>Baked Wild Atlantic Sea Bass</i> Confit Tomato, Fresh Herb Coulis, Taggiasche Olive, Barolo Vinegar	2,000
<i>Confit Wild New Zealand Salmon</i> Périgord Black Truffle, Zucchini, Homardine Sauce	1,600
<i>Slow-Cooked Hamachi</i> Smoked Bok Choy, Leek, Yuzu-Orange Sauce	1,700

## MEATS

<i>Royal Project Chicken and Yellow Wine</i> Slow-Cooked Breast, Crispy Leg, French Girolle, Red Onion, Chicken Jus	1,600
<i>Roasted Australian M6 Wagyu Beef Tenderloin</i> Spinach Roll, Tomato & Lemon Confit, Celery	2,200
<i>Roasted Australian Lamb</i> Grass-Fed Farmed Tenderloin, Carrot Mille-Feuille, Cumin Sauce	1,600
<i>Roasted Baby Pork Tenderloin</i> 12-Hour Slow-Cooked Pork, Fennel Pollen, Glazed Apple, Potato Confit	1,500

### TO SHARE

<i>Australian M5 Wagyu Tomahawk 1.5 kg</i>	5,600
<i>Prime USA Ribeye 450 g</i> Served with Chiang Mai Vegetable Cocotte and Truffle Mashed Potato	3,600