Executive Chef
ANDY CHOY

ALMA

Manager
AMRIT SINGH

HORS D'OEUVRES

Terrine de Foie Gras. Foie gras terrine, fig chutney, cranberry jelly & toasted brioche	58
Saumon Fume. House-cured smoked salmon, egg mimosa, sour cream & blinis	32
Crevettes Aux Mary Rose. Tiger prawn cocktail, iceberg lettuce & sauce mary rose	42
Escargot. Burgundy snails (1/2 doz), garlic, parsley & butter	46

SOUPES

Gratinée à L'oignon. French onion soup & gruyere cheese	30
Velouté de Champignon (V). Wild mushroom soup, duxelles & truffle oil	36
Soupe de Poisson. Fish soup, gruyere, rouille & croutons	34

SALADES

Parisienne. Mesclun salad, turkey ham, emmental, potato, tomato & egg	40
Salade du Jardin (V). Mixed leaves, assorted seasonal vegetables & parmesan	34

GRILLÉS AU BEURRE

Le Cheeseburger. Wagyu patty, black angus short-rib, gruyere cheese, gherkin & brioche	74
Carre de Agneau. New Zealand lamb rack, vegetable ratatouille, lamb jus & baby potato	84
Fillet de Bœuf au Poivre. Black angus tenderloin (200g), peppercorn sauce & thin-cut fries	132
Entrecôte à la Béarnaise. Hereford ribeye (300g), sauce bearnaise & thin-cut fries	134
Contre-filet à la Bordelaise. Hereford sirloin (250g), sauce borderlaise & thin-cut fries	90
Bœuf Rossini. Black angus tenderloin (200g), foie gras, sauce perigueux & potato mousseline	218
Pleateau de Viand. Tenderloin, ribeye & sirloin, sauce selection, asparagus & thin-cut fries	206

** (V) Végétarien/Vegetarian (N) Noix/Nuts.*

Prices include 10% service charge.

Executive Chef
ANDY CHOY

ALMA

Manager
AMRIT SINGH

CLASSIQUES À TABLE

Poulet à la Crème. Seared chicken thigh in cream with leek, potato & mushroom	42
Confit de Canard. Duck leg slow-cooked in duck fat with lentil de puy	46
Plat-de Côte de Bœuf. Braised black angus short-rib, braising jus & potato mousseline	86
Poulet Fermier. Roast spring chicken (half), chicken jus & seasonal vegetables	36

POISSON ET FRUIT DE MER

Saumon Pave. Seared salmon, ikura, herb beurre blanc & spinach	72
Sole Meuniere. Sole, capers, lemon butter sauce, baby potato & french beans	188/308
Gambas 'Rosée du Midi'. Seared tiger prawns, confit tomato, saffron beurre blanc & pilaf rice	96
Bouillabaisse. Seabass, tiger prawn, squid, mussels in fish broth, rouille, gruyere & croutons	130

ACCOMPAGNEMENTS

Riz du Pilaf. Basmati rice, butter, cashew & parsley	20
Salade du Saison. Seasonal green salad & vinaigrette	20
Asperges. Asparagus, brown butter & almond	28
Gratin Dauphinois. Russet potato, cream, emmental & nutmeg	28
Potato Mousseline. Whipped russet potato & butter	24
Coquillettes. Elbow pasta, ham, black truffle & grana padano	30

LES DESSERTS

Beignet. French doughnuts, Le Guaya dark chocolate & chantilly	30
Mousse au Chocolate Noir. Le Guaya dark chocolate mousse, sea salt & EVOO	30
Poire Belle Hélène (N). Poached pear, Le Guaya dark chocolate, almond & vanilla ice cream	30
Crème Brûlee. Vanilla crème brulee	24
Fruits Rouges Glacés. Frozen wild berries & hot white chocolate sauce	30
Soufflé Grand Marnier. Orange souffle, chocolate & vanilla ice cream	42

** (V) Végétarien/Vegetarian (N) Noix/Nuts.*

Prices include 10% service charge.