

- We politely remind our guests to wear smart casual attire.
- Gentlemen are recommended to wear long sleeve shirt and trousers, ladies an evening dress.
- Please note also that shorts, sleeveless shirts and sandals are not encouraged.



#### Menu Gourmet

# Asperges du printemps - Vietnam

Spring asparagus, fava beans, togarashi, & white miso emulsion

Klein Constantia Sauvignon Blanc, Constantia, South Africa

# Le Tourteaux - Mauritius

Jumbo crab meat, avocado, mandarin jelly & water cress

Chardonnay, Wente, Livemore Valley, USA

# L` Agneaux - Cochin

Mulwarra lamb rack, cumin potato, spring vegetables,

pomegranate molasses

Guardian Peak Merlot, Stellenbosch, South Africa

# Le Croque Chcocolat Au Lait - Madagascar

Milk chocolate dome, English strawberries, &

Madagascar vanilla ice cream

Prosecco Villa Sandi Il Fresco, Treviso, Italy

1,200 Food only 2,100 with wine

(= Spicy)

Contains:  $\overleftarrow{\boxtimes}$  = Dairy  $\overleftarrow{v}$  = Nuts  $\overleftarrow{I}$  = Alcohol O = Gluten



## **Nos Entrées Froides - Cold starters**

Le Verger Creole - Seychelles 2	280
Tropical vegetable & fruit salad, with citrus jelly,	
vanilla vinaigrette & lime	
Pinot Grigio, Collio, Friuli, Veneto, Italy 1	90
Asperges printemps - Vietnam	280
Spring asparagus, fava beans, togarashi & white miso emulsion	
Le Tourteaux - Mauritius <sup>(2)</sup>	390
Jumbo crab meat salad with avocado, mandarin jelly &	
water cress on sesame olive oil dressing	
Chardonnay, Wente, Livemore Valley, USA	
Le Thon - Singapore 3	320
Raw big eye tuna tartar, local lime, spring onion &	
cucumber with ponzu dressing	

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## **Nos Entrees Chaudes - Hot starters**

Le Tofu - Tokyo 🗃	280
Roasted tofu with maple syrup, nori, shitake and sesame soya sau	ce
St. Jacques - Madagasca 📾 🍸	355
Pan roasted scallops with cep mushroom fricassee & truffle emuls	sion
Chardonnay, Wente, Livemore Valley, USA	170
Le Poulet - Thailand 🚳	290
Chicken Tom Kha soup, with udon noodles, coriander &	
Shitake mushrooms	
Le Foie Gras Canard - Cochin 🔊 Signature dish	380
Pan fried duck foie gras, candied tomato, vanilla & local spice cara	amel
Pinot Noir, Vincent Girardin, Santenay, Burgundy, France	250

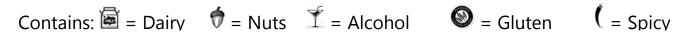
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#### **Nos Poissons - Our Fish**

Le capitaine Blanc - Mauritius 🕈	325
Sumac spiced fillet, smoked aubergine, tomato with sauce vierge,	
pine nuts & okra	
Le Bourgeois - Singapore 📾	410
Steamed red snapper, prawns, spring vegetables with emulsion of	lime
Chardonnay, Wente, Livemore Valley, USA	170
Le Vielle – Seychelles 📾	355

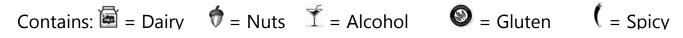
Steam local grouper on a bed of snake gourd, creole crushed, due pumpkin with red capsicum, morning glory tempura & apple curry sauce.





# Nos Legumes - Our Vegetarian selection

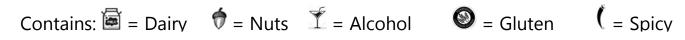
Le Gnocchi – Seychelles 🗟 🕲	320
Ricotta gnocchi, white tomato emulsion, spring vegetable,	
Pecorino romano cheese.	
Le Risotto – La Reunion 🗟 🕺	320
Saffron risotto with wild mushroom, herbs,	
Parmesan cheese & asparagus	





#### **Nos Viandes - Our Meat**

Le Canard - Penang 🗟 🕲	425
Pan fried duck breast, sweet potato rosti, chicken calleloni,	
pak choy on a star anise & orange sauce	
Le Cochon dingley dell - Tokyo 🗟 🕺	425
Char grilled pork chop with bok choy, sweet corn and Azuki beans	5
L` Agneaux - Cochin	525
Mulwarra lamb rack, cumin potato, spring vegetables &	
pomegranate molasses	
Cabernet Sauvignon, Peter Lehmann, Barossa, Australia	220





#### Les Desserts - Our Desserts

Le Fraise - Madagascar 📾 🏵	185
English spring strawberries, yuzu curd, ginger tapioca &	
local basil sherbet	
Domaine Philippe Delesvaux, Coteaux du Layon, Loire, France	200
Le Mille Banana - La Reunion 🗟 🎱	190
Banana cream pie & citrus sorbet with caramelized banana	
Le Coque Chocolate Blanc - Madagascar 🔤	210
Milk chocolate dome, English strawberries, and Madagascar van	illa
ice cream	100
Prosecco Villa Sandi Il Fresco, Treviso	190
La Vanille - Seychelles 🗟 🎯 🕈	210
La Digue vanilla cream, caramel ice cream, raspberry jelly &	
poached pear with orange crisp	
Selection des glaces et sorbets faites a la maison	180
Selection of homemade ice creams & sorbets	

All prices are in SCR and are inclusive of 10% service charge and 15% VAT

( = Spicy

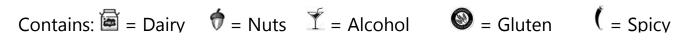
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# L'Indochine Specials

Australian Tajima Wagyu Beef		
Served with mashed potatoes and Asparagus		
Sirloin	Marbling score 7/8	6.00 per gram
Rib Eye	Marbling score 7/8	5.00 per gram
-	-	
Tenderloin	Marbling score 7/8	8.00 per gram
Seafood Platter 🗟		1,350

Served with vegetables & Creole sauce





#### SUSHI - SASHIMI

#### Sashimi - Five pieces per order

Job Fish	180
King Fish	205
Jack Fish	195
Salmon	255
Taco - <i>octopus</i>	265
Tuna	275
Ebi - <i>shrimps</i>	425

# Nigiri Sushi - Two pieces per order

Taco Nigiri - <i>octopus</i>	130
Tamagoyaki Nigiri - <i>omelet</i>	140
Tuna Nigiri	160
Salmon Nigiri	180
Amaebi Nigiri - <i>sweet shrimps</i>	170
Hokkigai Nigiri - <i>surf clam</i>	235
Scallop Nigiri	245

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#### SUSHI - SASHIMI

## Maki Sushi - Six pieces per order

Salmon Maki	220
California Maki	275
Tuna Maki	265
Futo Maki	285
Unagi Maki - <i>eel</i>	425
Dragon Roll	480

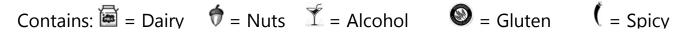
# Temaki Sushi - 1 piece per order

Job Fish Temaki	85
Salmon Temaki	95
California Temaki	185
Tuna Temaki	165
Unagi Temaki - <i>eel</i>	180



#### SASHIMI SETS

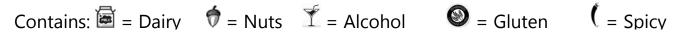
# Sashimi Moriawase - Kyoto (京都)350A small tasting of raw yellow fin tuna, Salmon & job fish sashimi550Sashimi Moriawase - Osaka (大阪)550A selection of raw local king fish, Yellow fin tuna,<br/>Japanese octopus & Scallops sashimi550Sashimi Moriawase - Tokyo (東京)850A wide selection of raw local king fish, Yellow fin tuna, scallops,<br/>Hokkagai surf clam, ebi shrimps & crab sashimi850





#### **SUSHI SETS**

Nigri Sushi Moriawase - Kyoto (京都)	290
A small tasting of hand pressed yellow fin tuna,	
Salmon & job fish nigiri sushi	
Nigri Sushi Moriawase - Osaka (大阪)	490
A selection of hand pressed crab, salmon,	
Yellow fin tuna, job fish & Japanese omelette nigiri sushi	
Nigri Sushi Moriawase - Tokyo (東京)	790
A wide selection of hand pressed Unagi eel, salmon,	
Japanese octopus, yellow fin tuna, Scallop &	
Amaebi sweet shrimp nigiri sushi	
Chef Somsak's Special - (スペシャル)	2,500
A grand selection of signature California and dragon roll maki	1
Seven types of hand pressed nigiri sushi and three types of sa	shimi





#### **JAPANESE BEVERAGES**

Honjozo Sake					
Glass	40ml	160			
Bottle	300ml	1,100			
Honjozo Genshu Sake					
Glass	40ml	180			
Bottle	300ml	1,200			
Princess of Rose Rice Wine					

Glass	40ml	300
Bottle	375ml	2,500

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#### **JAPANESE BEVERAGES**

#### Tokiwa Shochu

Glass	40ml	150
Bottle	720ml	2,600
Sake Cocktails		

Pretty Princess	250
Sake Mojito	275
Japanese Sling	300

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