



Les Cartes fines

BY MAISON M

signature quiches

TRUFFLE PORTOBELLO QUICHE

A blend of wild mushrooms including and not limited to portobello and oyster mushrooms with a layer of black truffle puree topped with Swiss emmental cheese and Parmigiano-Reggiano

12 pers. \$70

BRIE WITH FIGS CHUTNEY QUICHE

Baked brie, homemade fig chutney, caramelized walnuts, emmental cheese and Parmigiano-Reggiano

12 pers. \$68

FRENCH THYME AND GOAT CHEESE QUICHE

Goat cheese, French thyme and sun-blushed tomatoes, emmental cheese and Parmigiano-Reggiano

12 pers. \$68

FRESH ASPARAGUS AND PARMA HAM QUICHE

Farm-fresh asparagus, Parma ham, emmental cheese and Parmigiano-Reggiano

12 pers. \$115



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BRIE WITH FIGS CHUTNEY QUICHE
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starters

SHISO-CURED SALMON TARTARE

Hand-diced salmon mixed with shiso leaves and lightly cured in soy, lime and sesame, topped with crisp marinated fennel, radishes, wasabi furikake, chives and dill

\$155

BEEF CARPACCIO

Black angus beef carpaccio served with pickled shallots, spicy brown mustard, tarragon crouton and roasted grapes

\$45 per 500g

TUNA TATAKI CARPACCIO

Lightly seared fresh tuna in a fragrant yuzu-truffle ponzu dressing, finished with sesame, daikon and micro shiso

\$85 per 500g

KING CRAB TIAN

Fresh crab meat, avocado, Granny smith apples, daikon radishes, chives and red chili, served with herbed vinaigrette

\$260

LOBSTER THERMIDOR GRATIN

Tender lobster in a Cognac-mustard cream sauce topped with emmental and Parmigiano-Reggiano crust

\$260

CHICKEN & MUSHROOM VOL-AU-VENT WITH TRUFFLE VELOUTÉ

A blend of tender chicken and sautéed mushrooms served with a creamy truffle velouté sauce, encased in golden puff pastry shells

10 pcs. \$60

CÈPES GNOCCHI

Potato gnocchi with cèpes and wild mushrooms in a French thyme cream sauce, finished with Parmigiano-Reggiano

10 por. \$120

SAFFRON SHRIMPS AGNOLOTTI

Handcrafted agnolotti filled with luscious shrimps and served with creamy Saffron sauce

6 por. \$60 • 10 por. \$100

SEASONAL CHESTNUT AND PEAR CAPPELLETTI

Hand rolled cappelletti filled with a creamy chestnut, pear and goat cheese filling and served with a silken chestnut butter dressing

6 por. \$45 • 10 por. \$75

BLACK TRUFFLE RAVIOLI

Freshly made ravioli filled with a blend of truffle infused wild mushrooms, truffle purée and Parmigiano-Reggiano and served with a creamy black truffle sauce

6 por. \$60 • 10 por. \$100

TERRINE DE FOIE GRAS À L'ARMAGNAC

Served with our brioche bread, homemade fig jam and toasted pecan nuts

Price available upon request



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SHISO-CURED SALMON TARTARE
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TUNA TATAKI CARPACCIO
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CÈPES GNOCCHI
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salads

SHRIMP AVOCADO SALAD

Sucrine, avocado, pink grapefruit, shaved fennel, chives, dill, pomegranate seeds and pumpkin seeds served with grapefruit vinaigrette

6 por. \$84 • 10 por. \$140

ARTICHOKE PISTACHIO SALAD

Mediterranean artichokes with truffle Parmigiano-Reggiano, wild rocket leaves, roasted pistachios and sundried tomato with lemon pistachio vinaigrette

6 por. \$63 • 10 por. \$105

GOAT CHEESE JEWELS AND ROASTED BEETS SALAD

Mesclun, baby spinach, nutty cranberry goat cheese jewels, roasted beetroot, sweet potato, pomegranate seeds, mixed seeds, sun-blushed cranberries and toasted almonds served with balsamic vinaigrette

6 por. \$60 • 10 por. \$100

GRAIN KALE SALAD

Red and white quinoa, freekeh, massaged kale, roasted pumpkin, pickled red onion, pomegranate seeds, honey caramelized seeds and walnuts topped with creamy feta and served with maple sherry vinaigrette

6 por. \$48 • 10 por. \$80

BERRY FOREST SALAD

Blanched asparagus, blueberries, raspberries, tender zucchini ribbons, sautéed shimeji mushrooms, thinly sliced radishes, avocado, edamame, pomegranate seeds, and toasted pecan nuts, nestled in mesclun and baby gem lettuce, all brought together with a tarragon-infused champagne vinaigrette dressing

6 por. \$81 • 10 por. \$135

BABY MOZZARELLA SALAD

Baby mozzarella, heirloom tomatoes, chopped basil, homemade bagel chips, zucchini ribbons and baby eggplant ribbons with a basil pesto dressing

6 por. \$72 • 10 por. \$120

ITALIAN BRESAOLA SALAD

Air-dried bresaola, Parmigiano-Reggiano, handpicked rocket leaves, baby tomatoes, sun-blushed tomatoes, wild mushrooms and walnuts served with balsamic vinaigrette dressing

6 por. \$81 • 10 por. \$135

SMOKED SALMON SALAD

Smoked salmon, marinated fennel, orange segments, wild rocket leaves, baby spinach, radishes, capers and chives with a dill mustard vinaigrette

6 por. \$96 • 10 por. \$160

ENDIVE, ROQUEFORT AND POACHED PEARS

Crisp purple and white endive petals paired with red wine-poached pears, crumbled Roquefort, raspberries, mesclun, baby spinach, candied walnuts, and a hint of chives with white wine vinaigrette dressing

6 por. \$81 • 10 por. \$135



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SHRIMP AVOCADO SALAD
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salads



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BABY MOZZARELLA SALAD
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SMOKED SALMON SALAD
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Lebanese cuisine

GARDEN-FRESH TABBOULEH

Chopped tomatoes, parsley, bulgur and onions sprinkled with Arabic herbs, garnished with pomegranate seeds and served with lemon oil dressing

6 por. \$30 • 10 por. \$50

ORIENTAL FATTOUSH

Farm-to-table romaine lettuce, cucumbers, tomatoes, thyme leaves, purslane, parsley leaves, mint leaves, green capsicum, radishes, sumac marinated onions and a side of toasted Arabic bread served with pomegranate dressing

6 por. \$30 • 10 por. \$50

HUMMUS

Creamy hummus topped with boiled chickpeas and chili powder

1 kg \$8.5

MOUTABAL

Smoked eggplant and zesty tahini

1 kg \$12

VEGETARIAN VINE LEAVES

Vine leaves filled with aromatic rice and topped with zesty olive oil dressing

1 kg \$15

garnishes

ORIENTAL RICE

White rice, minced beef, cinnamon, cashews, almonds and chestnuts

10 por. \$60

CREAMY MASHED POTATOES

10 por. \$40

TRUFFLE MASHED POTATO

Creamy mashed potatoes, truffle purée, Parmigiano-Reggiano, extra virgin olive oil and truffle oil

10 por. \$60

HANDPICKED ROASTED VEGETABLES

Broccoli, baby potatoes, carrots and mushrooms

10 por. \$60

main dishes

MEAT

GRASS-FED BEEF TENDERLOIN

Rosemary caressed beef tenderloin served with roasted vegetables and creamy mushroom sauce

\$190 per filet (approx 1.8 kg)

WAGYU TENDERLOIN MB6/7

Wagyu tenderloin MB6/7 served with mushroom cêpes dressing or green peppercorn dressing and a side of premium roasted vegetables

\$400 per filet (approx 2.5 kg)

Beef Wellington with Porcini Duxelles

Beef tenderloin wrapped in mushroom duxelles, parma ham and our signature golden puff pastry served with a red wine duxelles jus

\$180 per filet

CARAMELIZED HAM (HOLIDAY SPECIAL)

Slow-roasted ham lacquered with honey, pineapple and fresh orange glaze and served with roasted fresh pineapple and creamy mashed potato

Per Ham \$250 (approx 4 kg)

“GIGOT D’AGNEAU” ROASTED LAMB LEG

Served with our handpicked roasted vegetables and gravy dressing

Per gigot \$185 (approx 2.2 kg)

LUSCIOUS LAMB

Slow-cooked lamb chunks served on a bed of oriental rice and topped with toasted nuts

6 por. \$90 • 10 por. \$150



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BEEF WELLINGTON WITH PORCINI DUXELLES
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APRICOT-GLAZED CHICKEN WITH BRIE
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main dishes

POULTRY

TRUFFLE AND WILD MUSHROOMS CHICKEN FORESTIÈRE

Luscious chicken roulade filled with a creamy blend of wild mushrooms and served with truffle mashed potatoes and a creamy forestière sauce

6 por. \$117 • 10 por. \$195

APRICOT-GLAZED CHICKEN WITH BRIE

Chicken breast stuffed with brie and walnuts, glazed in homemade apricot preserves and served with sweet potato and Dijon cream jus

6 por. \$90 • 10 por. \$150

LEVANTINE CHICKEN ROULADE

Oriental chicken roulade filled with an aromatic blend of parsley, mint, coriander, walnuts, and dried plums, served on a bed of oriental freekeh with a walnut pomegranate molasses dressing

6 por. \$90 • 10 por. \$150

Turkey

THE AMERICAN TURKEY

Served with a generous selection of our farm-to-table roasted vegetables and our baked American stuffing

6kg \$220

THE ORIENTAL TURKEY

Served with our premium oriental rice

6kg \$185

ALL PRICES ARE IN UNITED STATES DOLLAR AND ARE VAT INCLUSIVE

main dishes

SEAFOOD

ROYAL SEAFOOD PAELLA

An exquisite seafood masterpiece of fresh fish merou, jumbo shrimps, luscious mussels, elite calamari and a selection of mini seafood served on a bed of Spanish rice

6 por. \$150 • 10 por. \$250

SEAYADIYE

Fish merou, oriental rice, crispy onions, shaved almonds and lemon wedges

6 por. \$90 • 10 por. \$150

SHRIMPS AND MUSSELS LINGUINE

Linguine topped with luscious shrimps, mussels and calamari served with a rich prawn bisque sauce

6 por. \$96 • 10 por. \$160

LEMONGRASS COCONUT SHRIMP CURRY

Luscious shrimps in a fragrant coconut curry with lemongrass, ginger and citrus, finished with Thai herbs and served with steamed white and wild rice

6 por. \$90 • 10 por. \$150

SCOTTISH SALMON

Skin-on Scottish salmon served with tarragon lemon butter sauce and baby rosemary potatoes on a bed of premium vegetables including and not limited to brussel sprouts, broccoli, mushrooms and baby carrots

2kg \$250



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LEMONGRASS COCONUT SHRIMP CURRY
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SAPIN DE NOEL
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christmas specials

ITALIAN PANETTONE

Milan's staple holiday sweet bread available in three varieties;
Dried fruits, shaved almonds and orange liquor or Hazelnuts, chocolate cream and rum or Pistachio with a silky pistachio cream filling

SEASONAL CHRISTMAS SPECIALS

(available in our Maison M Naccache, Dora and Beirut branches)

“BÛCHE DE NOËL” TRADITIONNELLE

Chocolate and white chocolate varieties

30 cm • 45 cm • 60 cm



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Dora 01 265 265 | 70 202 555
Naccache 04 444 260 | 70 580 111

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