

BÂTARD

5th August 2022

Dinner

Starters

52-Month Iberian Ham

380

Kampachi, Seaweed, Oscietre Caviar

400

Cold Angel Hair, Kristal Caviar, Kombu

390

Japanese Fruit Tomato Tart with Fennel Pollen and Burrata

280

Manjimup Truffles Tart, Comté, Sicilian Pistachio

330

Hokkaido Scallop, Vin Jaune, Trout Roe

350

Truffle Pie, Foie Gras, Truffle Jus - Serves 2

998

Mains

Grilled Threadfin, Fennel, Sauce Vierge

450

Bâtard's Signature Roast Chicken, Warm pilaf Rice - Serves 2-4

880

Bichotan Grilled 2GR Striploin Wagyu M7, Potato Mille Feuille,

Bordelaise Sauce - Serves 2-4

1,800

Sides

Charcoal Grilled Maitake 90/ Fries 90

Fromage and Desserts

Selection of Farm Cheeses from Antoine Zaruba, The Cheese House

220

Apple Tart serve with Homemade Vanilla Ice Cream

(Preparation time 30 minutes is Required)

150

72% Dark Chocolate Tart

150

Fresh Baked Madeleines

120