

BÂTARD

Dinner

Starters

52-Month Iberian Ham

380

Smoked Beef Tartare, Potato Mille-Feuille

95

Heirloom Tomato, Guacamole

220

Cold Angel Hair, Kristal Caviar, Kombu

390

Japanese Fruit Tomato Tart with Fennel Pollen and Burrata

280

Comté Soufflé, Jerusalem Artichoke

270

Shanghai Hairy Crab Risoni

380

Mains

Grilled Threadfin, Fennel, Sauce Vierge

200

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

880

Axuria Milk Fed Baby Lamb Rack, Belly, Baba Ganoush - Serves 2-4

1050

21 Days Dry Aged Rubia Gallega Ribeye, Green Peppercorn Sauce - Serves 2-4

1650

Sides

Fries 90/Charcoal Grilled Maitake 90/Green Asparagus 120

Caviar

Bâtard's Réserve Kristal Caviar, Traditional Garnishes

2880/100g

5880/250g

Fromage and Desserts

Selection of Farm Cheeses

280

Mont Blanc

130

Conference Pear Tart, Honey Ice Cream

150

Muscovado Tart, Acacia Honey Ice Cream

120

Fresh Baked Madeleines

120

Palm Sugar Canelé

130