



# Le restaurant INDOCHINE

- ❖ 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

Contains:  = Dairy    = Nuts    = Alcohol    = Gluten    = Spicy

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

**Nos Entrées Froides - Cold starters**

**Le Verger Creole - Seychelles** 280

Tropical vegetable & fruit salad, with citrus jelly,  
vanilla vinaigrette & lime

Pinot Grigio, Collio, Friuli, Veneto, Italy 190

**Asperges printemps - Vietnam**  280

Spring asparagus, fava beans, togarashi & white miso emulsion






**Le Tourteaux - Mauritius**  390

Jumbo crab meat salad with avocado, mandarin jelly &  
water cress on sesame olive oil dressing

Chardonnay, Wente, Livemore Valley, USA

**Le Thon - Singapore** 320

Raw big eye tuna tartar, local lime, spring onion &  
cucumber with ponzu dressing

Contains:  = Dairy    = Nuts    = Alcohol    = Gluten    = Spicy

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### Nos Entrees Chaudes - Hot starters

**Le Tofu - Tokyo**  280

Roasted tofu with maple syrup, nori, shitake and sesame soya sauce

**St. Jacques - Madagascari**   355

Pan roasted scallops with cep mushroom fricassee & truffle emulsion

Chardonnay, Wente, Livemore Valley, USA 170






**Le Poulet - Thailand**  290

Chicken Tom Kha soup, with udon noodles, coriander & Shitake mushrooms

**Le Foie Gras Canard - Cochini**    380

Pan fried duck foie gras, candied tomato, vanilla & local spice caramel

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.

Contains:  = Dairy    = Nuts    = Alcohol    = Gluten    = Spicy

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**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

Contains:  = Dairy    = Nuts    = Alcohol    = Gluten    = Spicy

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**Nos Viandes - Our Meat**






<p><b>Le Canard - Penang</b>  </p> <p>Pan fried duck breast, sweet potato rosti, chicken calleloni, pak choy on a star anise &amp; orange sauce</p>	425
<p><b>Le Cochon d'Inde - Tokyo</b>  </p> <p>Char grilled pork chop with bok choy, sweet corn and Azuki beans</p>	425
<p><b>L` Agneaux - Cochin</b> </p> <p>Mulwarra lamb rack, cumin potato, spring vegetables &amp; pomegranate molasses</p>	525
<p>Cabernet Sauvignon, Peter Lehmann, Barossa, Australia</p>	220

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## Les Desserts - Our Desserts

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

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
**L'Indochine Specials**

**Australian Tajima Wagyu Beef**

Served with mashed potatoes and Asparagus

<b>Sirloin</b>	<b>Marbling score 7/8</b>	6.00 per gram
<b>Rib Eye</b>	<b>Marbling score 7/8</b>	5.00 per gram
<b>Tenderloin</b>	<b>Marbling score 7/8</b>	8.00 per gram
<b>Seafood Platter</b> 		1,350

Served with vegetables & Creole sauce

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
## SUSHI - SASHIMI

### Sashimi - Five pieces per order

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

### Nigiri Sushi - Two pieces per order

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

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
## SUSHI - SASHIMI

### Maki Sushi - Six pieces per order

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

### Temaki Sushi - 1 piece per order

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

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**SASHIMI SETS**

**Sashimi Moriawase - Kyoto (京都)** 350






A small tasting of raw yellow fin tuna, Salmon & job fish sashimi

**Sashimi Moriawase - Osaka (大阪)** 550

A selection of raw local king fish, Yellow fin tuna,  
Japanese octopus & Scallops sashimi

**Sashimi Moriawase - Tokyo (東京)** 850

A wide selection of raw local king fish, Yellow fin tuna, scallops,  
Hokkagai surf clam, ebi shrimps & crab sashimi

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## 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,  
Seven types of hand pressed nigiri sushi and three types of sashimi

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## 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

Contains:  = Dairy     = Nuts     = Alcohol     = Gluten     = Spicy

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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

Contains:  = Dairy     = Nuts     = Alcohol     = Gluten     = Spicy

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