



Menu

MICHELIN BIB GOURMAND 2016

“The Ma family’s heart and soul is in this Shaw gem. It’s hip, yet family-friendly, and a mix of locals, tourists, and political suits pack this energetic space. Rabbit rillettes sandwiched between fried green tomato-turnip cakes drizzled with salted plum sriracha and sesame-soy sauce show off Chef Tim Ma’s trademark blend of French-tinged Asian-flavored cooking. Sous vide duck confit is a don’t-miss, clear winner, where moist, tender duck is sweet, smoky, and salty; balanced by caramelized Brussels sprouts; and finally offset by a tangy apple cider gastrique. One word-yum! All good things must come to an end but definitely order the matcha pavlova, a matcha meringue served with black sesame-flavored whipped cream for a nutty, not-too-sweet finale.”

Our menu changes often. Please give us a call if there is a particular dish your are curious about.

DINNER

Raw Sea Bass | Brunoise | Orange | Citrus Aioli | Radish | 16

Smoked Peach Gazpacho | Korean Health Drink Panna Cotta | Pickled Champagne Grapes | 13

Seared Mushrooms | Tomato Tartare | Basil Puree | Chèvre Mousse | 16

Leek & Beet Tartare | Sunchoke Puree | Red Sorrell | 16

Creme Fraiche Wings | Oyster Sauce | Fermented Chili Paste | 11

XO Veal Marrow | Bay Leaf Crumble | Parsley | Preserved Lemon | 14

Buddha's Delight | Glass Noodles | Pickled Shiitake | Chilies | 18

Maps Tofu Gnocchi | Tofu Gnocchi | Fish Sauce Caramel Popcorn | Cauliflower | 21

Pan-Seared Scallops | Coconut Risotto | Basil Ice Cream | Scallions | 20

Togarashi Tuna | Seared Sushi Grade Tuna | Sake Brined Watermelon | Honeydew | 18

Duck Confit | Caramelized Brussels | Apple Cider Gastrique | 22

Whole Fried Fish | Mushroom & Pecan Stuffing | Cilantro Stem Thai Chili Paste | 26

DESSERT

Bees Knees | Lemon Chiffon “Hive” | Honey and Mochi Ice Cream | Almond Walnut Nougat | Toasted Meringue

Violet Consomme | Blueberry Meringue | Earl Grey Noodles | Kalamansi Gelato | Cassis Cracklin’ | Falernum Foam

The Ball | Date Filled Sesame Ball | Fig Mousse | Toffee Sauce | Molasses Crumble | Bacon-Caramel Swirl Vanilla Gelato

The Cheesecake | Chocolate Crust | Chocolate Glaze | Pandan Anglaise | Szechuan Whipped Cream | Hazelnut

BRUNCH (All Entrees are \$11; all Sides & housemate pastries are \$5)

Blueberry Pancake | Yuzu Curd Butter | Maple Syrup

Liege Waffle | Fresh Berries | Whipped Creme Fraiche | Maple Syrup

Omelet | Cremini Mushrooms | White Cheddar

House Cured Gravalax | Croissant | Pickled Red Onion | Creme Fraiche | Poached Egg | Fried Caper

Croque Madame | Honey Ham | White Cheddar | Fried Egg | Bechamel

Panko Chicken Sandwich | Brioche | Cheddar | Avocado | Pickles | Lettuce

Creme Fraiche Wings | Oyster Sauce | Fermented Chili Paste

Egg in a Basket | Poached Egg | Avocado | Cherry Tomato | Oyster Sauce | Seared Scallion

Pork Belly Hash | Tomato | Piquillo Peppers | Fried Egg

Congee | Pulled Chicken | Scallions | Pickled Ginger | Pork Belly | Kimchi | Soy Sauce

Daily Pastries | Mollie’s “Pocket” | Doughnut Holes | Croissant | Vanilla Custard Bao