

the eatery

EATERY MENU

SALADS

Green Salad	5
Lollo rosso, radishes, cucumber, cherry tomato, signature soy tahini dressing <i>Add grilled chicken breast \$3</i> <i>Grilled Salmon \$9 · Fresh Tuna \$9</i>	
Butter Gem Lettuce Ceasar	14
Baby gem, Parmigiano-Reggiano, crushed crouton, house Caesar <i>Add grilled chicken breast \$3</i>	
Smoked Salmon Salad	17
White endive, baby spinach, wild rocket leaves, edamame, avocado, smoked salmon, sunflower seeds, soy-tahini dressing	



DELI

Grilled Cheese Sandwich	10
Pain de mie, aged cheese blend, with homemade chips and house mayo	
Mortadella & Ashta Focaccia Sandwich	15
Focaccia, ashta, mortadella, homemade pesto, wild rocket leaves, roasted bell pepper, dried figs, balsamic dressing <i>Replace with Stracciatella \$5</i>	
Wild Mushroom Sourdough	13
Sourdough toastie with porcini, portobello, oyster and shiitake mushrooms, garlic aioli and aged comté cheese	
Avo Toast	7
Fresh avocado mix, house sourdough <i>Add egg \$1.5 · Add smoked salmon \$7</i>	
Steak Sandwich	16
Black angus tenderloin, aged comté cheese, horseradish mayo, caramelised onion, black truffle in ciabatta bread	
Chicken Sandwich	12
Chicken, lettuce and tomato with basil aioli in ciabatta bread	



ARTISAN NEAPOLITAN PIZZA

Margherita	11
Pepperoni	16
Vegetarian	14
Pesto	17
Truffle	20
Prosciutto e Fungui	16
Bresaola	19



GRILL & MAINS

Steak Frites	28
Black angus tenderloin, fries, creamy cowboy sauce	
Angus Tenderloin	22
With your choice of creamy mushroom, peppercorn or classic chimichurri sauce	
Wagyu Tenderloin MB6/7	48
With your choice of creamy mushroom, peppercorn or classic chimichurri sauce	
Ribeye Angus	45
With your choice of creamy mushroom, peppercorn or classic chimichurri sauce	
Ribeye Wagyu MB6/7	69
With your choice of creamy mushroom, peppercorn or classic chimichurri sauce	
Wagyu Burger	19
Wagyu burger patty, cheddar, caramelized onion, burger sauce, Japanese milk bun	
Buttered Prawns	14
Marinated grilled shrimps with lemon buttered sauce	
Chicken Escalope	16
Homemade chicken escalope with lemon zest and Parmigiano-Reggiano	
Roast Chicken	15
Maison M's signature marinated chicken breast with a side of green salad	
White Fish en Papillote	25
White fish (today's catch) with a side of artichoke fennel mix and lemon oil sauce	
Skin-on Scottish Salmon	26
Salmon filet with steamed black rice and baie rose cream sauce	



SIDES

Sauteed Seasonal Veggies	7
Steamed Black Rice	6
French Fries	6
Roast Potatoes with Tahini and Soy	7