

THE RESTAURANT

AT ADDRESS SKY VIEW

FRUITS DE MER CRU

SÉLECTION DE CAVIAR D, S, G, E, R	
Baeri 30gm	420
Oscietra 30gm	570
Beluga 30gm	1050
Served with Crème Fraîche, Homemade Blinis, Condiments, Potato Chips	
HUÎTRES GILLARDEAU NO. 2 S, R	
Half Dozen	130
Dozen	260
Accompanied with Vinegar, Onion, Lemon	
PLATEAU DE FRUITS DE MER SIGNATURE S, E, D, LO, R, M	
Seafood Tower, Maine Lobster, Alaskan King Crab, Market Oysters, Hokkaido Scallop, Jumbo Prawns, Mussels, Dijonnaise, Aioli, Cocktail Sauce, Lemon Wedges	
Single	395
Full	750
DORADE ROYALE AU CITRON S, M, G	95
Seabream Carpaccio, Chives, Lemon Dressing	

ENTRÉES

CARPACCIO DE BOEUF G, M, E	85
Sliced Angus Beef, Black Truffle Mayo, Micro Green, Crostini	
TERRINE DE FOIE GRAS G, A, D	125
Duck Liver Terrine, Caramelized Figs, Toasted Brioche, Young Leaves	
CROQUE-MONSIEUR À LA TRUFFE D, G	95
Sourdough Bread, Veal Ham, Black Truffle, Comté Cheese, Béchamel, Truffle Fries	
COCKTAIL DE CREVETTES S, D, E, LO,	95
Jumbo Prawns, Baby Gem Salad, Cocktail Sauce	
NOIX DE SAINT-JACQUES SAUTÉES S, D, G	115
Seared Scallops, Celeriac, Truffle Vinaigrette	
LOBSTER ROLL D, G, S, E	125
Canadian Lobster Bun, Lime Aioli, Espelette Pepper, Fresh Herbs	

SOUPES

SOUPE À L'OIGNON GRATINÉE D, G	60
Classic Onion Soup, Beef Consommé, Gratinated Gruyère Cheese Croutons	
VELOUTÉ DE CHAMPIGNONS DE SAISON D, G, V, LO, ♻️	60
Mushrooms Velouté, Chervil, Sourdough Croutons	

SALADES

TRADITIONNELLE NIÇOISE E, M, S, ♻️	95
Baby Gem, Bluefin Tuna, Green Beans, Cherry Tomatoes, Ratte Potatoes, Vinaigrette	
SALADE VERTE DU JARDIN V, M, VE, ♻️	65
Green Leaves, Seasonal Vegetable, Cherry Tomato, Balsamic Vinaigrette	
CLASSIQUE CÉSAR S, D, G, E, LO, ♻️	65
Baby Gem, Anchovy Dressing, Aged Parmesan, Beef Bacon, Focaccia Croutons	
Chicken	75
Prawns	95
SALADE DE LENTILLES D, V, N, M, VE	70
Lentil Salad, Roasted Vegetables, White Balsamic Vinaigrette, Feta, Almonds	
BETTERAVES RÔTIES AUX AGRUMES N, V, D, M	75
Oven-Baked Heirloom Beet, Goat Cheese, Orange, Hazelnut, Radish, Vinaigrette	
BURRATA & TOMATOES ANCIENNES D, V, N, LO, ♻️	85
Mini Burrata, Heirloom Tomato salad, Basil Pesto	

PÂTES & RISOTTOS

RISOTTO À LA BURRATA D, V	115
Creamy Burrata Risotto, Roasted Eggplant, Tomatoes, Taggiasca Olives	
PAPPARDELLE AUX JOUES DE BOEUF D, G, E	125
Slow-Braised Beef Cheeks, Artichoke Purée, Pecorino Fondue	
TAGLIOLINI AU HOMARD D, G, E, S	145
Homemade Tagliolini, Canadian Lobster Bisque, Tarragon, Hint of Citrus	

CLASSIQUES DE LA MAISON

TARTARE DE BOEUF D, G, E, M	145
Hand-Cut Australian Beef, Mustard Dressing, Crispy Chips	
FILET DE BOEUF, SAUCE AU POIVRE D, G, M	195
Australian Angus Tenderloin, Black Pepper Sauce, Mashed Potatoes	
ENTRECÔTE, FRITES, SAUCE MAISON	
CAFÉ DE PARIS D, N, M	195
Australian Angus Steak, French Fries, Green Salad, Café de Paris Sauce	

VIANDES D'EXCEPTION

Wagyu Beef, Grade 4-5, Westholme, Queensland, Australia	
TENDERLOIN, 200gm D	255
STRIPLOIN, 300gm D	260
RIB EYE, 300gm D	265

POISSONS & VIANDES

BURGER DE BOEUF WAGYU D, G, E, VE	105
Homemade Potato Bun, Onion, Lettuce, Comte Cheese, Caramelize Onion, Truffle Mayo, Vegan Patty Available	
POULET JAUNE, LÉGUMES DE SAISON, SAUCE ALBUFEIRA G, D	135
Pan-Seared Corn-Fed Chicken Breast, Spinach, Mushrooms, Albufeira Sauce	
BOUILLABAISSÉ À NOTRE FAÇON D, S, E, G	165
Seafood and Fish Soup, Fennel, Potato Fondant, Saffron Rouille	
BAR MÉDITERRANÉEN À LA PROVENÇALE D, S	175
Mediterranean Seabass, Braised Artichokes, Clam Emulsion	
SOLE DE DOUVRES À LA GRENOBLOISE D, S, G	255
Oven-Baked Dover Sole, Glazed Seasonal Vegetables, Lemon Butter	
ACCOMPAGNEMENTS	40
Parmesan Truffle Fries D, G, V	
Steamed Seasonal Vegetables VE	
Spicy Broccolini with Garlic & Chili D, VE	
Grilled Green Asparagus V, D	
Mashed Potatoes V, D	

LES DESSERTS

ASSIETTE DE FRUITS FRAIS VE	50
Seasonal Sliced Fruits with Berries	
MILLE-FEUILLE VANILLE CARAMEL D, E, G, N	55
Puff Pastry Caramelized, Vanilla Cream, Soft Caramel	
MOUSSE AU CHOCOLAT D, E, G, N	55
Baked Chocolate Mousse, Chocolate Crunchy, Sea Salt	
TARTE TATIN D, E, G	55
Caramelized Puff Pastry, Apple, Vanilla Chantilly	
PÊCHE MELBA D, E, G, N	55
Baked Peach, Raspberry Sauce, Vanilla Chantilly, Ice Cream	
PARIS-BREST D, E, G, N	55
Choux Pastry, Hazelnut Cream, Praline	
FROMAGES AFFINÉS D, G, N	65
Mix of 4 Cheeses from Le Mon's Selection served with Jam, Dry Fruits, Crackers	

[N] Nuts **[S]** Seafood **[E]** Egg **[D]** Dairy **[G]** Gluten **[R]** Raw **[M]** Mustard **[SB]** Soyabean **[SS]** Sesame seed **[V]** Vegetarian **[L]** Local **♻️** Sustainable **[VE]** Vegan

All Prices are Inclusive of 10% Service Charge, 7% Municipality Fee and 5% VAT.

Consumption of raw or undercooked meat, seafood or poultry products such as eggs may increase your risk of food-borne illness.

We strongly advise that pregnant women, infants, children under the age of 15 and individuals with specific health conditions avoid eating raw or undercooked animal products.

We reduce food waste through advanced AI, partner with local food donation charities, source fresh ingredients from local farmers, and select seafood responsibly.

Every dish reflects our commitment to culinary innovation and a more sustainable future.

MOCKTAILS SIGNATURE

BERRY SPECIAL	55
Cranberry Juice, Almond, Basil, Fresh Lemon Juice, Soda Water	
MANGO TANGO	55
Fresh Passion Fruit Juice, Fresh Mango Juice, Fresh Lime, Fresh Dragon Fruit, Blue Curacao Juice	
SKY ROSA	55
Moroccan Mint Tea, Elderflower Syrup, Fresh Blueberry, Lime Juice	
BERRY BLISS	55
Cranberry Juice, Bubblegum Syrup, Lemon Juice	
AFFOGATO EN AMORE	55
Espresso, Coconut, Vanilla Ice Cream, Lady Finger Biscuit	

COCKTAILS SIGNATURE

GINGERITA	75
Jose Cuervo Special, Cointreau Orange Liqueur, Homemade Ginger Base, Smoked Viking Salt	
TIRAMISU MARTINI	78
Kahlua Liqueur, Baileys, Amaretto, Campari	
SANGRIA BIANCA	78
Cava Pares Balta, Bombay Sapphire Dry Gin, Fresh Apple Juice, Elderflower, Fresh Red Fruit, Mint	
YOUZO BEST	78
Aperol Aperitif, Cointreau Orange Liqueur, Homemade Yuzu Juice, Fresh Pomegranate Juice, Tonic Water, Ice Flower Ball	
SCENT OF A WOMAN	80
Disaronno Amaretto, Skyy Vodka, Cherry Juice, Pasteurized Egg White	

VODKA

SKYY	55
STOLICHNAYA	55
BELVEDERE	75
GREY GOOSE	75
BELUGA NOBLE	85
BELVEDERE 10	225

GIN

BOMBAY SAPPHIRE	65
TANQUERAY LONDON DRY	65
ROKU JAPANESE	65
HENDRICK'S	65
THE BOTANIST	75
MONKEY 47	95

TEQUILA

JOSE CUERVO SILVER	58
JOSE CUERVO 1800 AÑEJO	58
PATRÓN AÑEJO	68
DON JULIO REPOSADO	135
CLASE AZUL REPOSADO	198
DON JULIO 1942	368

THE RESTAURANT

AT ADDRESS SKY VIEW

RHUM

BACARDI CARTA BLANCA	55
KRAKEN SPICED	58
DIPLOMATICO RESERVA EXCLUSIVE	78
ZACAPA 23 YEARS	95
ZACAPA XO	135
GOSLING'S RESERVE	148

COGNAC

COURVOISIER VSOP	88
HENNESSY VS	165
MARTELL	168
HENNESSY XO	228

WHISKY

SCOTCH BLENDED	30ML
FAMOUS GROUSE	65
JOHNNIE WALKER BLACK LABEL	65
CHIVAS 12 YEARS	65
CHIVAS 18 YEARS	128
JOHNNIE WALKER BLUE LABEL	285

SCOTCH SINGLE MALT

LAPHROAIG 10 YEARS	75
GLENFIDDICH	105
MACALLAN 15 YEARS	155
DALMORE CIGAR MALT	158
LAGAVULIN 16, ISLAY	168

IRISH

JAMESON	58
TEELING VINTAGE RESERVE 24 YEARS	248

AMERICAN

MAKER'S MARK	30ML
JACK DANIEL'S NO. 7	68
	68

BIÈRE

BIÈRE PRESSION

Stella Artois	500ML
	65

BIÈRE EN BOUTEILLE

Corona	55
Heineken	55
Peroni	55
Tsingtao	55

PÉ TILLANTS & CHAMPAGNE

	GLS	BTL
ALBERTO NANI ORGANIC Prosecco, Veneto, Italy	78	358
MOËT & CHANDON IMPÉRIAL Champagne, France	168	748
VEUVE CLICQUOT YELLOW LABEL Champagne, France	178	758
RUINART BRUT Champagne, France		998
BILLECART ROSÉ Champagne, France		1788
DOM PÉRIGNON Champagne, France		3988

VIN BLANC

	GLS	BTL
ALOIS LAGEDER RIFF Pinot Grigio, Alto Adige, Italy	68	308
EAGLE HAWK, WOLF BLASS Chardonnay, South Eastern Australia	78	358
BABYDOLL, YEALANDS Sauvignon Blanc, Marlborough, New Zealand	78	358
CHÂTEAU DE CHANTEGRIVE Sauvignon Gris, Bordeaux, France		758
PASCAL JOLIVET Sancerre-Sauvignon Blanc, Loire, France		858

VIN ROUGE

	GLS	BTL
LOUIS MAX & DAVID DUBAND Pinot Noir, Languedoc, France	68	308
DB-FAMILY SELECTION Cabernet-Merlot, South Eastern Australia	68	308
EAGLEHAWK, WOLF BLASS Merlot, South Eastern Australia	68	308
CHÂTEAU DE MARSAN Bordeaux Supérieur, Bordeaux, France	78	358
CHÂTEAU MONT-REDON Grenache-Syrah, Rhône, France		798

VIN ROSÉ

	GLS	BTL
OH! BY OMÉRADE Syrah-Cinsault, Provence, France	68	308
MIRABEAU PURE PROVENCE Grenache-Syrah, Provence, France	88	398
DOMAINES OTT BY. OTT Cinsault-Syrah, Provence, France	108	488

JUS FRAIS

Orange, Carrot, Mango, Pomegranate, Pineapple, Lemon Mint, Watermelon, Green Apple, Grapefruit	35
---	----

BOISSONS SANS ALCOOL

PEPSI, DIET PEPSI, 7UP, DIET 7UP, MIRINDA	35
GINGER ALE, TONIC WATER	35
RED BULL & RED BULL SUGAR FREE	45

CAFÉ & THÉ

EARL GREY, ENGLISH BREAKFAST, CHAMOMILE, MOROCCAN MINT, GREEN, JASMINE TEA	40
SINGLE ESPRESSO	40
TURKISH COFFEE	45
DOUBLE ESPRESSO	45
CAPPUCCINO	45
CAFFÈ LATTE	45
AMERICANO	45

THÉS GLACÉS

LEMON & PASSIONFRUIT	45
PEACH & MINT	45

EAUX

	SMALL	LARGE
AL AIN STILL	35	40
AL AIN SPARKLING	35	40
EVIAN	40	50
S. PELLEGRINO	40	50