

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	
BOUILLABAISSE 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	

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.

[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

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

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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 30ML
LAPHROAIG 10 YEARS 75
GLENFIDDICH 105
MACALLAN 15 YEARS 155
DALMORE CIGAR MALT 158
LAGAVULIN 16, ISLAY 168

IRISH 30ML
JAMESON 58
TEELING VINTAGE RESERVE 24 YEARS 248

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

BIÈRE

BIÈRE PRESSION 500ML
Stella Artois 65

BIÈRE EN BOUTEILLE 330ML
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

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