

Hors D'oeuvres

HUÎTRES - 3 OR 6 PIECES (SEASONAL) Red Wine Mignonette, Calamansi-Soy	295 / 575
RED BIG EYE SNAPPER CARPACCIO Thinly Sliced, Olive Oil, Fresh Lemon Juice, Roasted Garlic, Parsley Oil, Fresh Lemon Zest	180
TARTARE DE BOEUF (§)	385
COQUILLES SAINT-JACQUES Hokkaido Scallops, Herb Gratin, Spinach, Garlic, Shallot, Oscietra Caviar	395
BURRATA © Contract Slow Roasted Tomatoes, Truffle Basil Vinaigrette, Shaved Black Truffle	330
NIÇOISE Tuna, Ripe Tomatoes, Boiled Quail Eggs, Niçoise Olives, Anchovies, Niçoise Dressing	185
GARDEN GEMS V Heirloom Vegetables, Black Olive Soil, Dehydrated Grapes, Tomatoes, Pomegranate	195

Soupes

SOUPE À L'OIGNON ★ ⑤ Rich Caramelized Onion Soup Crusty Baguette, Melted Gruyère Cheese	250
BISQUE DE HOMARD Light Lobster Bisque scented with Cognac Lobster Soufflé Dumpling	290
VELOUTÉ DE POTIRON Se	250

J.J.A. dinner is meant to celebrate generosity and conviviality, through sharing small and larger plates or relishing one of the signature mains.

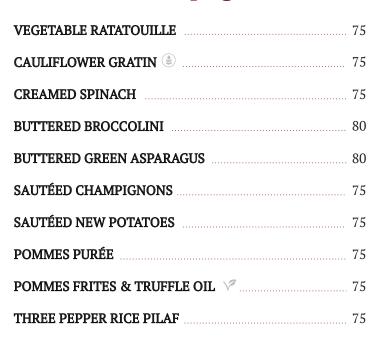
Bon appétit!



Plats Principaux

PÂTES AUX FRUITS DE MER ★ ⑤ Linguine Pasta, Mussels, Clams, Shrimps Herb-Garlic Butter, Saffron, Fresh Basil	380
RISOTTO ET CHAMPIGNONS Champignons, Filled Morels, Fresh Basil Reggiano Cheese	250
MOULES MARINIÈRES Fresh Steamed Mussels, Herbs White Wine, Toasted Garlic Baguette	380
CREVETTES Herb Marinated Prawns Grilled with Green Chili & Coriander	380
SOLE MEUNIÈRE Sautéed New Potatoes, Lemon Butter Sauce	990
STEAK FRITES 300gr - Entrecôte Heritage MB8+, AUS French Fries, Café de Paris	850
CANARD © Duck Two Ways - Duck Breast & Leg Savoy Cabbage, L'Orange, Rosemary Oil	370

Plats D'Accompagnements



Pira Grill

FILET MIGNON

250gr - West Rivers MB7+ 120 Days Grain-Fed, AUS 850

FAUX-FILET

300gr - Kiwami MB9+ 120 Days Grain-Fed, AUS 1300

ENTRECÔTE

350gr - Westholme MB9+, AUS 1200

ENTRECÔTE

350gr - USDA Prime, US 880

VEAU

350gr - Mulwarra, AUS 650

AGNEAU

250gr - Mulwarra 90 Days Grass-Fed, AUS 480

CÔTELETTE DE PORC

350gr – Ibérico, Spain 650

ACCOMPANIED WITH YOUR CHOICE OF SAUCE:

Black Pepper, Mushroom, Béarnaise Bordelaise, Chimichurri, Café de Paris Natural Meat Jus

Les Grands Plats

PLATEAU DE FRUITS DE MER Fresh Seafood Tower - Cocktail Sauce Garlic Sour Cream, Mignonette Sauce Lemon, Toasted Baguette	2,200
CÔTE DE BOEUF 1.2kg - Tomahawk MB5+ Dry Aged Stockyard, AUS	2,500
POULET FERMIER Whole Roasted Free-Range Chicken Clazed Root Vegetables, Natural Meat Jus	550