

The Sujet by Night

(& National holidays)

à la carte or Starter + Main Course + Dessert €39

To Share

Homy smoked salmon, coconut-ginger avocado cream & sweet-potato chips 19€

Onion bhaji, molten Saint-Félicien cheese & garlic naan (approx 20min) 19€

Pagi Mezze 19€

LUMPIA VEGETABLE SPRING ROLLS, FU YUNG OMELETTE, CRISPY PORK BOBOLAK, SATAY SAUCE & SWEET-AND-SOUR

Starter

Dahi batatapuri 14€ (veggie) 

CRISPY WHEAT SHELL FILLED WITH HUMMUS, TOASTED PEANUTS, MANGO CHUTNEY, TAMARIND, MINT, BLACK YOGHURT AND POMEGRANATE

Smoked Duck Laap 14€

SMOKED DUCK TARTARE WITH GINGER, TOASTED RICE POWDER, RED ONION, SCALLIONS, CORIANDER, MINT, LIME AND ROASTED CASHEWS

Crispy Satay Sea Bream 14€

ROASTED SEA BREEM FILLET WITH CRISPY PEANUT AND CHILI SATAY CRUST, COCONUT GINGER PEA VELOUTÉ, FRESH MINT AND LIME

Main course

 Ikan Bumbu 23€

(fish of the day) INDONESIAN-STYLE MARINATED AND ROASTED FISH FILLET, CREAMY COCONUT BROTH WITH TURMERIC AND GALANGAL, ROASTED EGGPLANT & KAFFIR LIME SCENTED RICE

Shan Curry (veggie) 22€ 

BURMESE VEGETABLE CURRY WITH CHICKPEAS, TOFU & FANSHU BING (CRISPY SWEET POTATO FRITTERS)

 Char Síu 23€

CRISPY SMOKED PORK, SWEET AND SOUR SAUCE, MISO CORN CREAM, ROASTED PINEAPPLE, GRILLED CORN, CORIANDER & LIME

Sapi Rendang 23€ 

ULTRA-TENDER BEEF CHUCK BRAISED WITH RENDANG SPICES, SEASONAL VEGETABLES, CRISPY RICE PAPER CRUST & CASSAVA FRIES

Desserts

Millefeuillissime 9€

CHOCOLATE CREAM, PEANUT WHIPPED CREAM, HOMEMADE CHOUCHOU, SALTED BUTTER CARAMEL LAYERS OF SOFTNESS, CRUNCH AND PURE INDULGENCE

Pistachio Donut 9€

PISTACHIO DOUGHNUT-SHAPED CAKE, FRESH STRAWBERRIES AND STRAWBERRY COMPOTE, CARAMELIZED PISTACHIO WHIPPED CREAM & ORANGE BLOSSOM ICE CREAM

Chou Citron Meringuâté 9€

MERINGUE CRAQUELIN CHOUX, LEMON CREAM, LEMON CONFIT, WHIPPED CREAM & ROSE PRALINE ICE CREAM