

3-Course Set Menu

\$68

APPETIZER

DEUX FOIE GRAS

Pan-Fried Foie Gras with Raspberry Caviar and Homemade Duck Liver Pate on Toast

COQUILLES SAINT-JACQUES À LA BÉCHAMEL MAISON

Baked Scallop with Homemade Bechamel Sauce

SAUTÉ DE CHAMPIGNONS ET ARTICHAUTS, OEUF POCHÉ

Sauteed Trio Mushroom with Artichoke, Poached Egg and Balsamic Reduction

BISQUE DE FRUITS DE MER AU CRABE

Seafood Bisque with Crab Meat

MAIN

DINDE FARCIE AUX MARRONS, LARDONS, SAUCE POUR DINDE À L'ANGÉLUS

Roasted Chestnut Stuffed Turkey with Haricot Beans, Bacon and L'Angelus Turkey Sauce

FILET MIGNON GRILLE (200G), LÉGUMES DE SAISON, SAUCE CRÈME AUX TRUFFES

Grilled Fillet Mignon topped with Seasonal Vegetables and Truffle Cream Sauce

RÔTI D'AGNEAU AU FOUR ET PURÉE DE POMMES DE TERRE À L'AIL

Roasted Lamb with Garlic Mashed Potato

THON FAÇON "TATAKI" AU SESAME, CRÉMEUX EPINARDS SAUTÉS, SAUCE CRÈME À LA CITRONELLE

Grilled Marinated Soya Tuna Tataki with Sesame, Sauteed Spinach, Saffron Mashed Potatoes and Lemongrass Cream Sauce

DESSERT

MACARONS ET SORBETS

Macaroons and Sherbet

CARRÉ FEUILLETÉE AUX POMMES ET CANNELLE

Puff Pastry with Apples and Cinnamon

LA CRÈME BRULÉE À LA VANILLE BOURBON DE MADAGASCAR

The Traditional Crème Brulée With Madagascar Vanilla Pod

COUPE "GRIOTTINE" À LA GLACE PISTACHE

Pistachio Ice-Cream With French 'Griottes' Cherries Marinated In Brandy

All prices are subject to 7% GST and 10% Service Charge.

Lunch Set Menu

\$32

2 Course Meal

\$38

3 Course Meal



APPETIZER

Pan-Seared Striploin, Romaine Salad and Whole Grain Mustard Dressing

Smoked Tomato Soup with Pesto

Poached Potato and Prawn Salad and Dill-Mayo Dressing

MAIN

Roasted Turkey-Sweet Potato Roulade and Haricot Beans

Pan-Seared Seabass, Sweet Potato and Lemon Grass-Dill Sauce

Pan-Seared Pork Loin, Sauteed Brussel Sprout and Apple-Caramel Sauce

DESSERT

Strawberry Sorbet

Pancake with Vanilla Ice Cream and Chocolate Sauce

ADDITIONAL

Coffee / Tea \$4



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