

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

FRICASSÉE DE POULET AUX MORILLES ET TRUFFE

Roasted Spring Chicken with Truffle and Morel Cream 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.

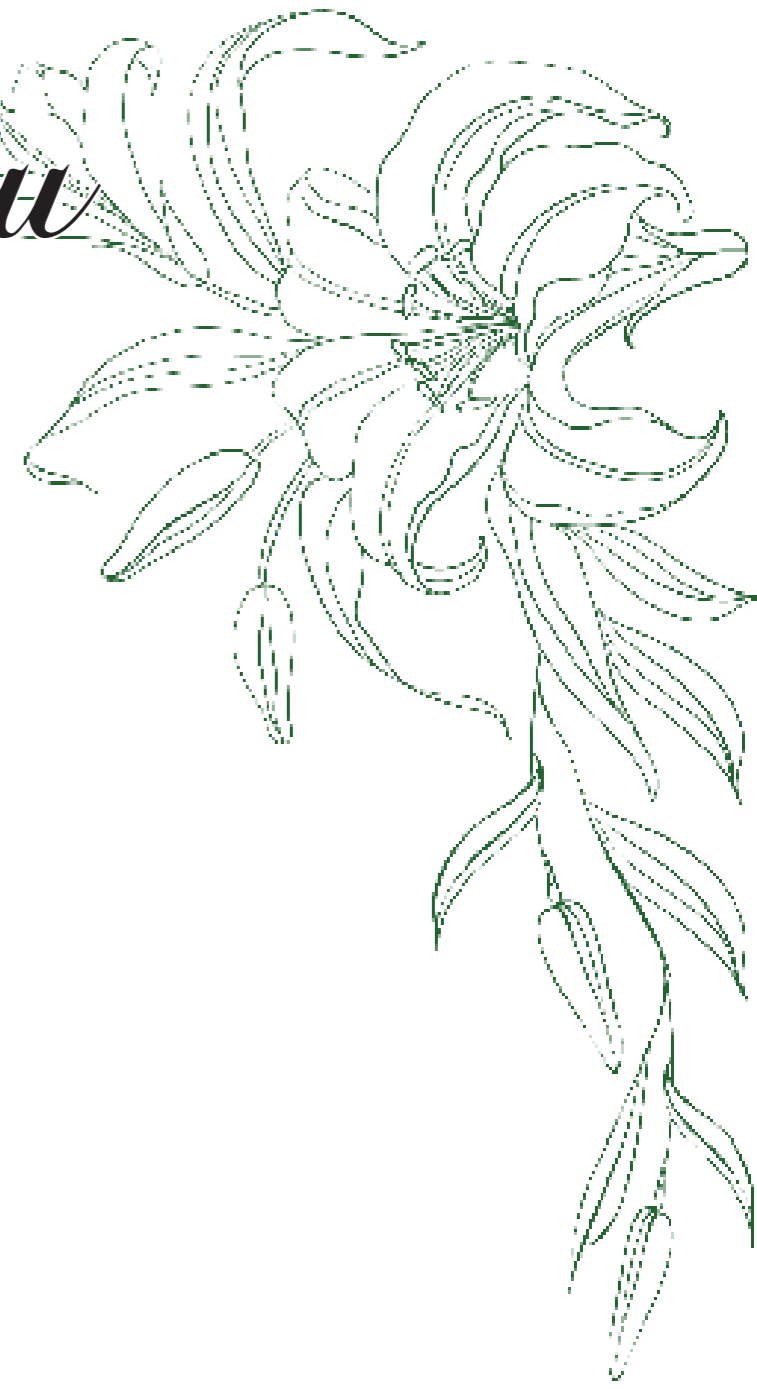
Lunch Set Menu

\$32

2 Course Meal

\$38

3 Course Meal



APPETIZER

Soup of the Day

Salad Nicoise

L'Angelus Beef Carpaccio

MAIN

Pan-Seared Seabass, Anchovy Butter and Olive Salsa

Pork Rack, Seasonal Vegetables, Raspberry-Onion Chutney

Angus Beef Angel Hair Pasta, Mushroom with Zucchini

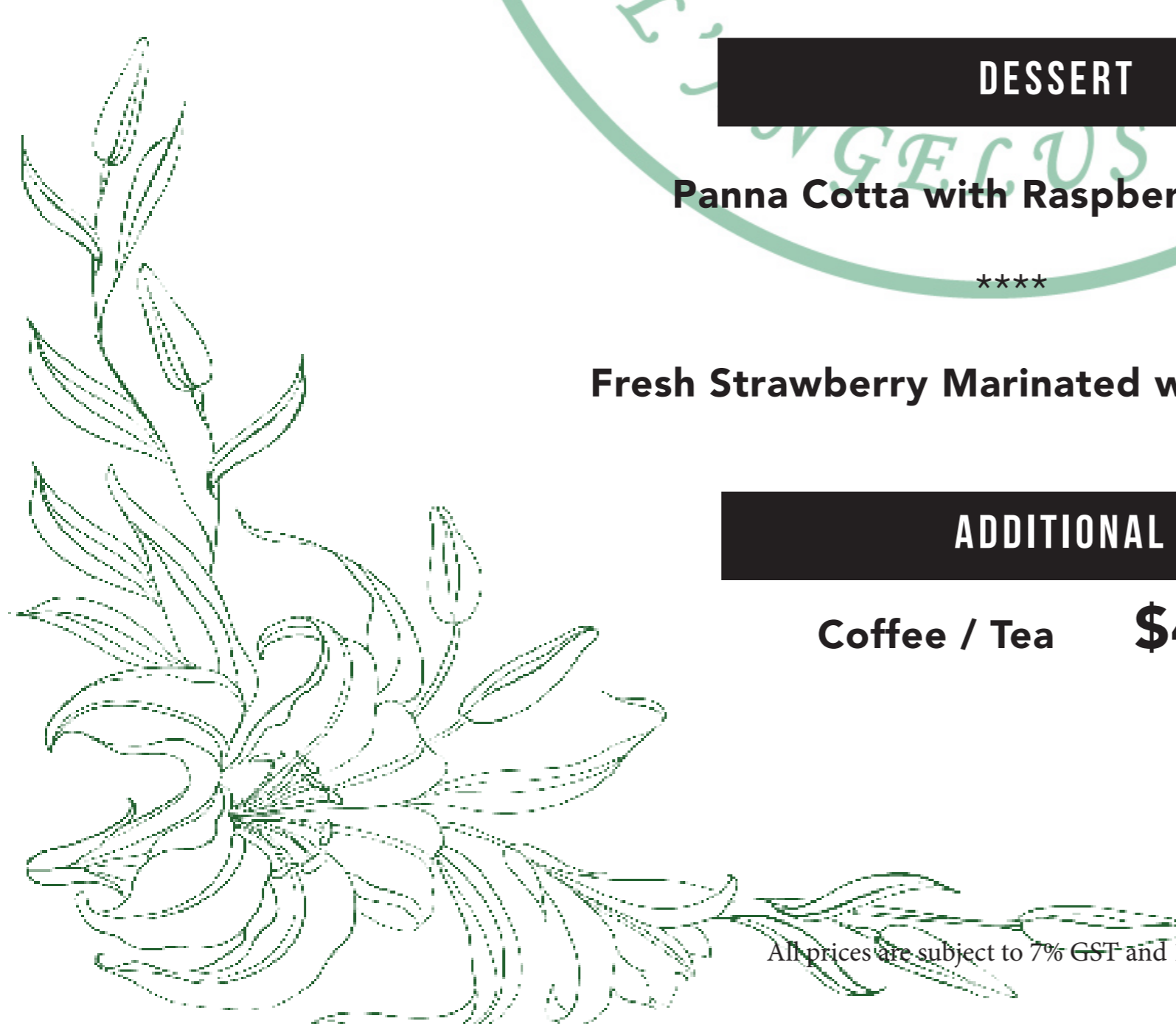
DESSERT

Panna Cotta with Raspberry Coulis

Fresh Strawberry Marinated with Balsimico

ADDITIONAL

Coffee / Tea \$4



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