

Festive Menu



3 COURSES AT \$108++

STARTERS

HUÎTRES HYOGO

Hyogo Oysters 4pcs Mignonette, Lemon

RAVIOLE DE HOMARD

Lobster Ravioli / Pea Velouté / Beetroot / Shellfish Dressing

FOIE GRAS AU TORCHON

Traditional Duck Liver / Yellow Frisée Salad / Peach Chutney / Crouton

MAINS

FAUX-FILET GRILLÉ

Australian Wagyu Beef Sirloin MB 6/7
Mushroom Duxelles / Pumpkin Purée / Charred Scallion / Caramelised Onion Jus

RISONI À LA CRÈME D' OURSIN

Seasonal Sea Urchin Squid Ink Risoni / Confit Tomato / Salty Finger

TURBOT GRILLÉ ATLANTIQUE, BEURRE DE CÂPRES

Grilled Turbot Fillet, Pearl Couscous / Broccolini / Lemon Capers Beurre Noisette

DESSERTS

BABA AU RHUM

Rhum Soak Cake / Rhubarb Compote / Rhubarb Mousse

FONDANT AU CHOCOLAT

Homemade Valrhona 64% Chocolate Lava Cake, Passion fruit Purée, Vanilla Ice Cream

FROMAGES DE FRANCE AOP

3 Assorted AOP French Cheese Selection with Chutney and Crispbread

PRICE ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

