



**3-COURSE FROM
SET MENU \$68⁺⁺**

**2-COURSE FROM
SET MENU \$58⁺⁺**

ENTRÉES

CHOICE OF ONE

TARTARE D'ESPADON SWORDFISH TARTARE

*Dashi Reduction, Seaweed,
Wasabi Granité, Purple Shiso*

FOIE GRAS POÊLÉ (+\$5) PAN SEARED FOIE GRAS

*Pickled Seasonal Plums, Hawthorn Purée,
Bak Kwa Sauce*

SAINT JACQUES GRILLÉES GRILLED HOKKAIDO SCALLOPS

*Fish Broth infused with Sun-Dried
Tomato, Green Olives, Aioli*

PLATS

CHOICE OF ONE

FAUX-FILET DE WAGYU (+\$7) AUSTRALIAN WAGYU SIRLOIN

*Vichy Carrots, Burnt Onion Puree,
Shallot Red Wine Sauce*

PLUMA IBÉRIQUE IBERICO PORK PLUMA

*Leek Fondue, Potato Purée,
Soubise Sauce*

FILET DE FLÉTAN ATLANTIC BAKED HALIBUT

*White Bean Chorizo Stew,
Chicken Jus, Pesto*

DESSERT

CHOICE OF ONE

TIRAMISU

*Homemade L' Angélus Mascarpone Mousse,
Finger Sponge, Coffee Gel, Baileys Cream*

MILLE-FEUILLE AU PRALINE

*Filo Pastry, Praliné Mousse,
Candied Hazelnuts*

FROMAGES DE FRANCE

*2 Assorted Raw Milk French Cheese Plate with
Chutney and Crispbread*