



SUMMER SET MENU

3 COURSES FOR \$59



STARTERS

Escargots - 4 pcs

Burgundy Snails in pot, Tomato pesto, Garlic, Parsley Butter

Hamachi Tartare

Yellow Tail Tartare, Seaweed, Pickled Daikon, Lime Granite

Pâté Grand-Mère

Home-Made Pork & Chicken Liver Pâté, Onion Chutney, Sourdough

Poulpe Grillé

Mediterranean Octopus Leg, Black Garlic, Green Olives, Romesco Sauce

MAINS

Tartare De Boeuf

Hand Cut Beef Tartare, Fries

Faux-Filet Grillé

Grilled Black Angus Sirloin MB, Daikon, Miso Eggplant, Sake Reduction

Filet de Flétan

Oven Bake Miso Glazed Halibut, Ikura, Grilled Zucchini, Sea Urchin Sauce

Capellini Aux Noix De Saint-Jacques

Grilled Hokkaido Scallop, Truffle Capellini, Konbu

DESSERTS

Sélection de Fromages

Selection of 2 Cheeses, Crispbread, Chutney

Profiteroles Maison

Homemade Choux Pastry, Vanilla Ice Cream, Chocolate Sauce

Affogato Coffee

*Prices are subject to 10% Service Charge and prevailing Government Taxes