

Le Petit Chef Menu

Amuse bouche Goat cheese foie gras mousse on duck breast with pickled kohlrabi

#### Appetizer

Hokkaido scallop carpaccio, marinated radish, ponzu sauce, finger lime and oxalis 🔗

**Soup** "Bouillabaisse" Tom Yum *රු ඒ* ඏ ඏ

Main Boston half lobster gratinated with mornay sauce

## Pre dessert

Mango sorbet, coconut milk foam, peanuts and chocolate ginger sauce

# Dessert

Rice pudding brûlée with saffron, cardamon



Le Grande Chef Menu

Amuse bouche Goat cheese foie gras mousse on duck breast with pickled kohlrabi

#### Appetizer

Hokkaido scallop carpaccio, marinated radish, ponzu sauce, finger lime and oxalis 🔗

**Soup** "Bouillabaisse" Tom Yum ⊘ ඒ ම ¢

## Main

Boston lobster gratinated with mornay sauce

## Pre dessert

Mango sorbet, coconut milk foam, peanuts & and chocolate ginger sauce

## Dessert

Rice pudding brûlée with saffron, cardamon and cherry sherbet

Tree nuts Simpler Fish Shellfish Spicy Peanuts Allow us to fulfill your needs. Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerance. Our chefs will be delighted to prepare your favorite dish.



Le Luxury Chef Menu

Amuse bouche Goat cheese foie gras mousse on duck breast with pickled kohlrabi

# Appetizer



Hokkaido scallop carpaccio, sturia caviar, marinated radish, ponzu sauce, finger lime and oxalis &

> **Soup** "Bouillabaisse" Tom Yum ♂ ඒ ඏ ⇔

Main Boston lobster gratinated with mornay sauce

## Pre dessert

Mango sorbet, coconut milk foam, peanuts and chocolate ginger sauce

#### Dessert

Rice pudding brûlée with saffron, cardamon and cherry sherbet

Tree nuts Sim Fish Shellfish Spicy Peanuts Allow us to fulfill your needs. Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerance. Our chefs will be delighted to prepare your favorite dish.