

Dégustation Menu

Amuse Bouche



French White Asparagus Panna Cotta

With crab meat, caviar and basil oil



42°C Fresh Smoked Salmon

With smoked caviar, green apple horseradish ravioli and beetroot purée

Or

Lightly Seared French Langoustine

With lychee sorbet, tapioca, Lingotto caviar (crispy caviar) and yuzu dressing



French Lobster Bisque

with lobster jelly and cherry tomato



36 Hours Slow Cook Lamb Neck

With garrofon beans, tomato, basil and baby squid stuffed with ratatouille



Sorbet



French Guinea Fowl

Slow cook and stuffed with chicken mousses,

With truffle, crispy ham and red wine sauce

Or

USDA Prime Beef Rib eye

Slow cook and pan fried,

with beef tongue, baby leek, garlic confit, mash potato and beef jus

(upgrading by \$88)

Or

Fish of the Day



**Assorted French Cheese Platter*

With dried fruits and condiments

(additional course by \$108)



Coffee Granita

With warm chocolate sauce and vanilla cream



Tea or Coffee

\$888

(plus 10% service charge)