

FLEUR DE SEL SET DINNER

Amuse bouche of the day

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#### Les Tomates

French Heirloom tomatoes, kalamata olives,  
Buffalo mozzarella, Iberico ham, Italian basil  
and extra virgin olive oil

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Le Homard

Boston Lobster bisque, lobster tartare with chives,
garlic croutons and Avruga Caviar

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#### La Truite

Sous-vide Tasmanian ocean Trout  
with baby artichoke barigoule, Pancetta ham,  
carrot purée and Australian Manjimup black truffle  
topped with crispy trout skin

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Le Boeuf

2-hour sous-vide and seared Toriyama Wagyu beef
tenderloin A4, Romanesco broccoli purée,
poached yellow and green zucchini
and red wine sauce

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#### Le Chocolat

Molten Weiss 70% dark chocolate cake,  
home-made Tahitian vanilla ice cream and  
raspberry sauce

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Petit Fours

\$148.00++ per person

additional \$98.00++ per person for wine pairing

DEGUSTATION SET DINNER

Amuse bouche of the day

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#### Le Thon, l'Oursin et le caviar

Flame seared Kyushu Chutoro,  
Hokkaido sea urchin and Kaviari Kristal caviar

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Le Crabe

Atlantic crab seasoned with tartar sauce, avocado
purée, espelette croutons and balsamic sorbet

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#### Le Foie Gras de Canard

Pan seared duck liver with apple and fig tatin,  
maraschino cherry and duck jus vinaigrette

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La Saint-Jacques

Seared Hokkaido Scallop, cauliflower in purée and
raw, grated Kaviari pressed dehydrated caviar and
chicken jus topped with crispy pork rind

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#### La Crevette Imperiale

Flamed seared Mediterranean Carabinero, finger  
lime, trumpet zucchini carpaccio, Kalamata olives  
and extra virgin olive oil

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Le Pigeon

2-Hours sous-vide and roasted French Pigeon
breast, pigeon leg confit, braised daikon,
Australian Manjimup black truffle

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#### Le Baba

Rum soaked baba glazed in passionfruit juice and  
Tahitian vanilla whipped cream

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Petit Fours

\$198.00++ per person

additional \$148.00++ per person for wine pairing