

Gourmet Bistro Menu Carte

Deux Cours Two Courses* 300	Trois Cours Three Courses* 350	Quatre Cours Four Courses* 400
Including our selection of freshly baked breads		

Les Entrees

Le Champignon au Gratin | Baked Portobello Mushroom
With Choice of Beef Pastrami or Pork Ham & Cheese, Watercress & Walnut Salad

Les Escargots à la Bourguignonne | Snails Baked in Their Shell in Fresh Garlic Herb Butter
on Toasted Walnut Bread

La Salade Méditerranéenne | Mesclun Lettuce & Beef Bresaola Salad
Hard Boiled Egg, Tomato, Olives, Croutons & Parmesan Crumble

La Gambas aux Algues | Nori Wrapped King Prawn,
In a Chilled Watermelon Gazpacho, Olive Tapenade Crostini

La Soupe de Tomate et Ricotta | Fresh Vine Ripened Tomato Soup
Ricotta Cheese Cannelloni, Basil Pesto & Pine Nuts

Les Plats

Le Filet de Dorade Rose | Pan-Fried Red Snapper Fillet
Couscous Semolina, Confit Cherry Tomatoes & Paprika Jus

Les Pâtes Maison aux Palourdes | Squid Ink Linguini Alle Vongole
Vongole Clams Marinière & Homamade Squid Ink Linguini

Le Steak Frites | Grilled Black Angus Grain Fed Beef Sirloin
French Fries, Mesclun Lettuce & Marchand de Vin Sauce

Le Confit de Canard | Oven Roasted Duck Leg Confit,
Sautéed Potatoes, Mushroom and Natural Jus

Le Filet de Porc Rôti | Pan-Roasted US Pork Loin
Root Vegetables Confit, Smoked Potato Puree & Natural Jus

Les Fromages et Desserts

L'Assiette de Fromage | Assorted French Cheeses, Served with Traditional Accompaniment

L'Opera | AMUZ Opera Cake
Almond Sponge, Rich Coffee Cream, Chocolate Ganache and Light Arabica Sauce

Le Fraisier | Raspberry-Orange Fraisier
Light Vanilla Cream, Almond Sponge, Fresh Raspberries & Raspberry Jelly

Nos Glaces & Sorbet Maison | Homemade Ice Cream & Sorbet served in Brandy Snap
Ice Cream: Vanilla Bean, Dark Chocolate, Strawberry, Rum Raisin, Durian, Pistachio, Praline, Salted Caramel
Sorbet: Raspberry, Orange, Lemon, Passion Fruit, Mango, Pineapple, Green Apple, Organic Blackcurrants, Banana Rhum

Le Délice au Caramel | Caramel Mousse, Freshly Baked Caramel Mud Cake
& Homemade French Raspberry Sorbet

Les Pates et Risottos

Le Risotto de Potimarron | Butternut Pumpkin & Rocket Salad Risotto 145
Shaved Parmesan & Sage Oil

Le Cheveux d'Ange aux Truffes | Angel Hair Pasta in a Light Truffle Cream Sauce 250
Shaved Black Summer Truffles

Les Scampi Royal au Pastis | King Prawn au Pastis 195
Angel Hair Aglio d'Olio, Kalamata Olives & Dried Tomato

Les Recommandations du Chef

Les Entrées

La Salade De Tomate - Mozzarella Fresh Burrata Mozzarella & Thinly Sliced Parma Ham Sweet Juicy Heirloom Tomato Niçoise, Organic Extra Virgin Olive Oil & Pine Nuts	185
Les Asperges Vertes Hollandaise Seared Large Green Asparagus Soft Poached Egg, Hollandaise Sauce & Black Truffle Juice	155
La Tentacule de Poulpe Grillé Char-Grilled Tender Octopus Tentacles Mango - Pomegranate & Compressed Watermelon Salad	195
Le Langouste Glacée Chilled Lombok Lobster, Green Apple Salad & Jelly Lobster Tartare Maki & Apple Compote Sorbet	250
Le Foie Gras de Canard Poêlé Pan-Seared Duck Liver Foie Gras Spring Strawberry Bundle, Roasted Pistachio & Strawberry Pepper Sorbet	295
Jambon Cru Ibérique Thinly Sliced Jamón Ibérico Extra Puro de Bellota Feta Stuffed Peppers, Kalamata Olives & Crostinis	395
Le Velouté aux Asperges Blanche White Asparagus Cream Soup Roasted Hazelnuts & Chervils	250
La Carpaccio de Boeuf Argentin Argentine Beef Carpaccio Wild Rocket Salad, Shaved Parmigiano, Basil Pesto	250
Le Caviar 15gr Sturia Oscietra Caviar on Chilled Angel Hair Pasta Extra Virgin Olive Oil - Lemon Emulsion, Oyster Jus & Fresh Lemon Balm	1.390

Les Plats

Les Saint Jacques Pan-Seared Hokkaido Scallops Baby Spinach Pesto & Orange Skin Marmalade	635
Le Barramundi Amandine Pan-Roasted Baby Barramundi Amandine Sautéed Almonds, Baby Spinach & Steamed Potatoes	275
Le Dos de Saumon Oven Roasted Norwegian Salmon Back Mushroom & Spinach Cannelloni, Split Herbs Cream	395
Le Filet de Gavroche de Mer Pan-Roasted Yellowtail King Fish Fillet Arthicoke Puree, Charred Lemon-Olive Oil, Green Asparagus & Basil Sauce Vierge	465
La Langouste Rotie Lobster Thermidor Gratin With Hollandaise Sauce & Fetuccine Tomato Sauce	780
La Sole Meunière Dover Sole, Prepared Meunière Style Steamed Potatoes & Sautéed Baby Spinach	1.100
Le Filet de Bœuf Grilled Wagyu 9+ Beef Tenderloin in Cabernet Oak Fog, Crisp Potato, Roasted Herbed Bone Marrow & Cabernet Jus	995
Le Filet de Bœuf Rossini Grilled Wagyu Marbling 9+ Beef Tenderloin With a Generous Slice of Foie Gras, Crisp Potato, Sautéed Spinach & Mushroom with Périgourdine Truffle Jus	1.145
L'Entrecôte de Bœuf Argentin Char Grilled Argentine Beef Rib-Eye 250gr Sautéed Potato, Mushroom, Roasted Brussel Sprout, Chimichurri & Red Wine Sauce	790
L'Entrecôte de Bœuf Wagyu Grilled Kiwami Purebred Wagyu 9+ Beef Rib-Eye 280gr Carrot Puree, Baby Vegetable Garden & Black Winter Truffle Périgourdine Sauce	1,200
Le Filet Mignon de Veau Hollandais Pan-Roasted Dutch Veal Tenderloin Smoked Potato Mousseline, Sautéed Girolles Mushrooms & Confit Root Vegetables	695
La Pluma de Porc Iberic Pan Roasted Spanish Iberico de Bellota Pork Pluma Light Creamed Spinach, Baked Potato Gnocchi & Porcini Mushroom Sauce	450
Le Magret de Canard Rôtie Pan-Roasted Duck Breast Bosc Pear Sauté & Compote, Red Cabbage Confit, Foie Gras Cromesqui & Duck Jus	395
L'Agneau Bio Australian Bultara Organic Lamb Loin Basil Couscous, Petit Pois Ragout & Natural Jus	585

La Festival de la Truffes

White Alba & Black Autumn Truffle Festival 2021

Les Oeufs aux Truffes

Two Organic Eggs, Prepared Any Style with Truffles

White 5g 925 / 10g 1.750 Black 5g 295 / 10g 525

Les Pattes aux Truffes

Angel Hair or Fettuccine Pasta in a Light Truffle Cream Sauce

White 5g 950 / 10g 1.785 Black 5g 325 / 10g 565

Risotto au Truffes, Cepes et Asperges

Truffle, Porcini & Asparagus Risotto, Shaved Parmesan

White 5g 1.050 / 10g 1.900 Black 5g 375 / 10g 595

Les Velouté de Châtaigne aux Truffes

Classic Chestnut Soup

White 5g 1.000 Black 5g 375

Les Copeaux de Truffes

Extra Freshly Shaved Truffles on any of your Preferred Dish

White 5g 850 / 10g 1.700 Black 5g 200 / 10g 390

Le Menu Degustation

🍴 950

Amuse Bouche Surprise

La Tentacule de Poulpe Grillé
Char-Grilled Tender Octopus Tentacles
Mango - Pomegranate &
Compressed Watermelon Salad

Le Foie Gras de Canard Poêlé
Pan-Roasted Duck Liver Foie Gras
Red Muscat Grape Jus & Cassis Sorbet

Le Saumon de Norvège
Oven-Roasted Norwegian Salmon
Mushroom & Spinach Cannelloni, Split Herbs Cream

Les Cotes a'Agneau
Grilled Australian Lamb Chops
Sautéed Potatoes, Vegetables Confit and Natural Jus

Surprise Pre-Dessert

Le Mille - Feuille aux Fruit Rouge
Mixed Fresh Berries Mille - Feuille
Vanilla Ice Cream

Les Mignardises, Coffee, Tea

🍴 1,100

Amuse Bouche Surprise

La Gambas aux Algues
Nori Wrapped King Prawn
in a Chilled Watermelon Gazpacho, Olive Tapenade Crostini

Le Cheveux d'Ange aux Truffes
Angel Hair Pasta in a Light Truffle Cream Sauce
Shaved Black Summer Truffle

Le Foie Gras de Canard Poêlé
Pan-Seared Duck Liver Foie Gras
Spring Strawberry Bundle, Roasted Pistachio
Strawberry Pepper Sorbet

Le Filet de Barramundi
Pan-Fried Barramundi Fillet
Leek Fondue & Bouillabaisse Jus

Le Filet de Boeuf Angus Noir
Grilled Black Angus Prime Beef Tenderloin
Bone Marrow, Potato,
Confit Root Vegetable Cabernet Jus

Surprise Pre-Dessert

L'Opera
AMUZ Opera Cake
Almond Sponge, Rich Coffee Cream, Chocolate Ganache
and Light Arabica Sauce

Les Mignardises, Coffee, Tea