

## *Set Menu 1*

*\$75 per person*

Set Menu 1 is only available Sunday to Thursday  
10 to 20 people only

## *Les Entrées*

### **Carpaccio de magret de canard « Prince de Candy »**

*Dilmah tea “Prince of Candy” marinated duck breast Carpaccio, tea syrup, camomile flower and micro salad dress with lemon vinaigrette*

### **La timbale de fruits de mer**

*Seafood timbale with a crayfish cloud, croutons, roasted tomato puree, micro herb and citrus salad*

### **Carpaccio de betteraves à l'orange confite (V)**

*Beetroot Carpaccio with candied orange zest, carrot and cardamom puree*

## *Les Plats principaux*

### **Poitrine de porc braisée et sautée au chou**

*Braised pork belly served with sautéed savoy cabbage, bacon espuma, spicy chorizo jus and celeriac*

### **Entrecôte « marchand de vin »**

*Sirloin steak served with a red wine butter sauce*

### **Croustillant aux olives Kalamata et au fromage de chèvre (V)**

*Croustillant of Kalamata olives and goat cheese with pea tendrils, golden beetroot, glazed baby onion and balsamic dressing*

*Sides will be served on the table to share*

## *Les desserts*

### **Crème brûlée saveur asiatique**

*with green tea, citrus, chocolate ginger shaving*

### **Pannacotta au poivre figue pochée**

*Black pepper pannacotta and poached fig with syrup cigar and nougatine*

## Set Menu 2

*\$85 per person*

10 to 20 people only

## Les Entrées

**Le sashimi de saumon « à ma façon »** (La signature du Chef)

*Salmon sashimi my way (signature dish)*

**Salade de cresson et d'anguille fumée**

*Watercress, smoked eel, bacon and baby potato salad with lemon cream dressing and crumbled eggs*

**La timbale de fruits de mer**

*Seafood timbale with a crayfish cloud, croutons, roasted tomato puree, micro herb and citrus salad*

**Carpaccio de betteraves à l'orange confite (V)**

*Beetroot Carpaccio with candied orange zest, carrot and cardamom puree*

## Les Plats principaux

**Poisson du jour et crumble à la polenta**

*Fresh catch of the day on polenta crumble with beef cheek cannelloni, creamed cauliflower and buttered jus*

**Croustillant aux olives Kalamata et au fromage de chèvre (V)**

*Croustillant of Kalamata olives and goat cheese with pea tendrils, golden beetroot, glazed baby onion and balsamic dressing*

**Confit de canard sur pommes sarladaises et salade de cresson**

*Duck leg confit, sautéed potatoes with mushroom, onion, parsley and watercress salad*

**Côte de bœuf béarnaise,**

*Rib of beef (300/400gr) with béarnaise sauce*

*Sides will be served on the table to share*

## Les desserts

**Crème brûlée saveur asiatique**

*with green tea, citrus, chocolate ginger shaving*

**Orange Mécanique « Clockwork Orange »**

*Iced soufflé Grand-Marnier, lemon sorbet, lime foam and macaroon, meringue, vanilla yoghurt and orange*

**L'assiette gourmande**

*Profiterole and chocolate sauce, warm apple tarte tatin and chocolate fondant*

**Pannacotta au poivre figue pochée**

*Black pepper pannacotta and poached fig with syrup cigar and nougatine*

## Set Menu 3

\$100 per person - 10 to 20 people only

### Les Entrées

**Le sashimi de saumon « à ma façon »** (La signature du Chef)

*Salmon sashimi my way (signature dish)*

**Langoustines pochées au velouté de coques**

*Poached scampi and scallops in a light diamond clam velouté, with a garlic pannacotta, and saffron balls*

**Sautée d'escargots à la crème d'ail**

*Sautéed snails in creamy garlic butter on vanilla bean and pea risotto with parsley foam*

**Carpaccio de magret de canard « Prince de Candy »**

*Dilmah tea "Prince of Candy" marinated duck breast Carpaccio, tea syrup, camomile flower and micro salad dress with lemon vinaigrette*

**Carpaccio de betteraves à l'orange confite (V)**

*Beetroot Carpaccio with candied orange zest, carrot and cardamom puree*

### Les Plats principaux

**Filet de dorade grise à la crème d'artichaut**

*Seared snapper fillet with Jerusalem artichoke custard, broad bean, cashew and roasted cherry tomato dressing*

**Filet de bœuf rôti et gratin de champignons**

*Beef fillet with potato and mushroom gratin, fresh salsify and beef braising juice*

**Croustillant aux olives Kalamata et au fromage de chèvre (V)**

*Croustillant of Kalamata olives and goat cheese with pea tendrils, golden beetroot, glazed baby onion and balsamic dressing*

**Confit de canard sur pommes sarladaises et salade de cresson**

*Duck leg confit, sautéed potatoes with mushroom, onion, parsley and watercress salad*

*Sides will be served on the table to share*

### Les desserts

**Crème brûlée saveur asiatique**

*with green tea, citrus, chocolate ginger shaving*

**Orange Mécanique « Clockwork Orange »**

*Iced soufflé Grand-Marnier, lemon sorbet, lime foam and macaroon, meringue, vanilla yoghurt and orange*

**Framboisier en verrine**

*Strawberry jelly, meringue, light vanilla cream, white chocolate and vanilla mousse topped with caramelised Macadamia nut*

**Croustillant au citron**

*Lemon "croustillant", pan-fried bananas, chocolate chips and sea salt caramel iced-cream tube with raspberry espuma*

## *Le Menu Dégustation du Chef*

**5 plats** (courses) **\$120 or \$170** with wine pairing

**6 plats** (courses) **\$140 or \$185** with wine pairing