



Chef Favourites Set A Selections

Bread and Butter



Arugula Salad with Apple & Pine Nut

Baked Burgundy Escargot with Garlic & Fresh Herbs Butter

Pan Fried Foie Gras with Caramelized Apple Ring & Old Port Jus



Cream of Celeriac Soup with Cepes

Wild Mushroom Soup



Sorbet



Seared Scottish Wild Salmon Fillet with Herbs Orange Sauce

French Spring Chicken & Foie Gras Pate with Berry Jus

U.S. Kurobuta Pork Saltimbocca with Lemon & Spinach



Crème Brulee

Baked Cinnamon and Apple Crumble with Vanilla Ice Cream

Poached Pear in Red Wine with Ice-Cream

450/ Per Guest

10% service charge



Chef Favourites Set B Selections

Bread and Butter



Pan Fried French Foie Gras with Caramelized Apple Ring & Old Port Jus

Devil on Horseback with Concasse

Parma Ham & Asparagus roll with Cream Cheese



Lobster Bisque with Cognac

Traditional French Onion Soup 'Au Gratin'



Sorbet



Traditional Lobster Thermidor w/ Lentil

Roasted Black Pepper Lamb Rack with Garlic Thyme Jus

Grilled "U.S. Holstein Natural 400 Days Grain Fed" Prime Rib Eye Steak 280gm



Poached Pear in Red Wine with Ice-Cream

Warm Chocolate Pudding (20 Min. Preparation)

72% Chocolate Ganache Tarte with Strawberry & Ice Cream

550/ Per Guest

10% service charge