



Chef Favourites Set A Selections

Bread



Caesar Salad with Crispy Bacon, Croutons and Parmesan Cheese
Baked Burgundy Escargot with Garlic & Fresh Herbs Pistachio Butter
Smoke Salmon Mango Roll



Seafood Chowder
Cream of Sweet Corn & Mushroom Soup



Sorbet



Roasted French Spring Chicken
Seared Scottish Wild Salmon Aglio e Olio
Grilled Prime Flank Steak Spaghetti with Thyme Cream Sauce



Black Truffle 72% Chocolate Mousse
Creme Brulee

470/ Per Guest
10% service charge



Chef Favourites Set B Selections

Bread



Tuna Cappuccino

Pan-Fried Scallop with Avocado Paste & Red Wine Vinegar Reduction

Pan-Fried French Foie Gras with Fresh Fig & Raspberry Balsamic

Parma Ham Melon



Lobster Bisque with Cognac

Traditional French Onion Soup 'Au Gratin'



Sorbet



Lobster Thermidor(Half) Linguine

Pan-Fried halibut Prosciutto Ham Roll with Bearnaise Sauce

Roasted Lamb Rack with Dijon Mustard Wild Herb Crumb

Grilled Prime Hanger Steak with Green pepper corn Sauce



Warm Chocolate Pudding (20 Min. Preparation)

Mango Napoleon

Poached Pear in Mint & Champagne

570/ Per Guest

10% service charge