

LE MENU PRESTIGE

AVAILABLE FOR LUNCH AND DINNER FROM TUESDAY TO SUNDAY

BALLOTTINE DE CRABE ROYAL ET SAUMON FUMÉ, CAVIAR OSCIÈTRE
BALLOTTINE OF KING CRAB WITH SMOKED SALMON, OSCIETRA CAVIAR



HUÎTRES TIÈDES, SAUCE CHAMPAGNE, TRUFFE NOIRE ET CAVIAR OSCIÈTRE
WARM OYSTERS, CHAMPAGNE SAUCE, BLACK TRUFFLE AND OSCIETRA CAVIAR



RAVIOLI À LA TRUFFE NOIRE ET DÉS DE FOIE GRAS POÊLÉS, COULIS DE CÈPES AU PARMIGIANO REGGIANO
BLACK TRUFFLE RAVIOLI AND PAN-FRIED FOIE GRAS, CEP MUSHROOMS AND PARMIGIANO REGGIANO COULIS



QUENELLE DE BROCHET ET HOMARD BLEU DE BRETAGNE, SAUCE HOMARDINE À LA TRUFFE NOIRE
TRADITIONAL PIKE QUENELLE WITH BRITTANY BLUE LOBSTER, HOMARDINE SAUCE AND BLACK TRUFFLE



FILET DE TURBOT SAUVAGE RÔTI, MOELLEUX DE COCO DE PAIMPOL AUX LARDONS ET TROMPETTES DE LA MORT, SAUCE RICHE À L'HERMITAGE
ROASTED FILLET OF WILD TURBOT, "COCO DE PAIMPOL" BEANS, LARDOONS AND BLACK TRUMPET MUSHROOMS, HERMITAGE WINE SAUCE

OR

TOURNEDOS DE BŒUF WAGYU GRILLÉ ET POMMES DE TERRE ANNA À LA TRUFFE NOIRE, SAUCE PÉRIGOURDINE
GRILLED FILLET OF WAGYU BEEF AND ANNA POTATOES WITH BLACK TRUFFLE, PÉRIGOURDINE SAUCE



SORBET LITCHI ET MÛRES
LYCHEE SORBET AND BLACKBERRIES



SOUFFLÉ CHAUD À LA TRUFFE NOIRE ET SA GLACE
WARM BLACK TRUFFLE SOUFFLÉ AND ICE-CREAM



ASSORTIMENT DE MIGNARDISES
ASSORTMENT OF MIGNARDISES

7 SEQUENCES – 10000

7 SEQUENCES + CHEESES - 10900

6 GLASSES PRESTIGE PAIRING - 7000

PLEASE NOTE THAT OUR MENU MAY CHANGE DEPENDING ON THE AVAILABILITY OF IMPORTED PRODUCE.

PLEASE ADVISE OF ANY DIETARY REQUIREMENTS OR ALLERGIES AND OUR CHEFS WILL BE DELIGHTED TO ASSIST.

PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX.