

LE MENU DÉCOUVERTE

SAINT-JACQUES DE HOKKAIDO MARINÉE AU CITRON VERT, SALSA DE MELON, GEL DE CÉLÉRI ET POMME
HOKKAIDO SCALLOP MARINATED WITH LIME, MELON SALSA, CELERY AND APPLE GEL

OR

TERRINE DE FOIE GRAS ET PAIN D'ÉPICE, CHUTNEY DE PÊCHES BLANCHES, TOAST BRIOCHÉ
TERRINE OF FOIE GRAS AND GINGERBREAD, WHITE PEACH CHUTNEY, BRIOCHE TOAST



TRONÇONNETTE DE HOMARD POÊLÉE MINUTE AU PORTO BLANC
PAN-FRIED LOBSTER MEDALLION AND GINGER FLAVOURED VEGETABLE JULIENNE, WHITE PORT SAUCE
MICHEL ROUX SENIOR'S SIGNATURE DISH CREATED AT THE WATERSIDE INN, IN 1983
SUPPLEMENT 1650



QUEUE DE LOTTE, FLEUR DE COURGETTE, CHAMPIGNONS SAUVAGE ET SAUCE CHORON
MONKFISH TAIL WITH ZUCCHINI FLOWER, WILD MUSHROOMS AND CHORON HOLLANDAISE SAUCE

OR

SUPRÊME DE PIGEON DE MIÉRAL ET CAILLE, CHOU VERT ET POMMES DE TERRE ECRASÉES, JUS AU CITRON VERT
BREAST OF MIÉRAL PIGEON AND QUAIL, SAVOY CABBAGE AND CRUSHED POTATOES, LIME JUS

OR

TOURNEDOS DE BŒUF WAGYU ET TARTARE DE TOMATE, JUS DE POIVRE LONG BALI
TENDERLOIN OF WAGYU BEEF AND TOMATO TARTARE, BALINESE LONG PEPPER JUS
SUPPLEMENT 500



SOUFFLÉ CHAUD AUX FRAMBOISES
WARM RASPBERRY SOUFFLÉ

OR

GÂTEAU FAÇON SAINT-HONORÉ AU CHOCOLAT NOIR, CHOUX AU CAMEL ET SORBET MANGUE-BANANE
DARK CHOCOLATE SAINT-HONORÉ, CAMEL CHOUX WITH MANGO AND BANANA SORBET



ASSORTIMENT DE MIGNARDISES
ASSORTMENT OF MIGNARDISES

3 SEQUENCES - 2950
3 SEQUENCES + CHEESES - 3850
3 GLASSES PAIRING - 1800

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.