

# LE MENU DÉCOUVERTE

SAINT-JACQUES DE HOKKAIDO MARINÉE AU CITRON VERT, SALSA DE MELON, GEL DE CÉLERI 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



NAVARIN DE QUEUES DE LANGOUSTINES DE BRETAGNE, GIROLLES ET PETITS POIS, SAUCE CHAMPAGNE  
BRITTANY LANGOUSTINE TAILS, GIROLLE MUSHROOMS AND PEAS, CHAMPAGNE SAUCE

OR

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 1150



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

4 SEQUENCES - 3750

4 SEQUENCES + CHEESES - 4650

4 GLASSES PAIRING - 2900

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.