

# LE MENU

SÉLECTION DE CANAPÉS ACCOMPAGNÉS D'UN VERRE DE CHAMPAGNE  
SELECTION OF CANAPÉS SERVED WITH A GLASS OF CHAMPAGNE



CRÈME FUMÉE, CRESSON ET CAVIAR OSCIÈTRE  
SMOKED CREAM, WATERCRESS AND OSCIETRA CAVIAR



TERRINE DE CRABE ROYAL ET SAUMON, SALADE DE FENOUIL À LA GRENADE  
TERRINE OF KING CRAB WITH SALMON, POMEGRANATE AND FENNEL SALAD



FOIE GRAS POÊLÉ, DÂTES ET CITRON CONFIT, SAUCE AU VIN DE BANYULS ET CHOCOLAT  
PAN-FRIED FOIE GRAS WITH DATES AND CONFIT LEMON, CHOCOLATE AND BANYULS WINE SAUCE



FILET DE TURBOT CUIT DANS SA FEUILLE DE VIGNE ET UNE EMULSION AU VERJUS  
FILLET OF TURBOT BAKED IN VINE LEAVES WITH A VERJUS EMULSION



QUENELLE DE BROCHET ET HOMARD BLEU DE BRETAGNE, SAUCE HOMARDINE  
TRADITIONAL PIKE QUENELLE WITH BRITANNY BLUE LOBSTER, HOMARDINE SAUCE



DOS DE BAR SAUVAGE , SAUCE CHAMPAGNE À L'OURSIN  
LINE CAUGHT WILD SEABASS WITH CHAMPAGNE AND SEA URCHIN SAUCE

OR

TOURNEDOS DE BŒUF WAGYU POÊLÉ À LA ZINGARA  
FILLET OF WAGYU BEEF "ZINGARA" STYLE WITH TRUFFLE



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



ASSORTIMENT DE MIGNARDISES  
ASSORTMENT OF MIGNARDISES

7 SEQUENCES – 12500 NET

6 GLASSES PRESTIGE PAIRING – 8239 NET

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 INCLUSIVE OF 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX.