



Starter

3 pcs Oysters “Fine de Bretagne N°3”, Lemon & seaweed granite

Or

Foie Gras Terrine, Confit kumquat, Brioche



2nd course

Glazed Mediterranean Squid

Black rice, Red bell pepper, Lemongrass emulsion

Or

Chestnut Soup

White truffle chantilly, Seasonal vegetables



Main

Roasted Veal Loin

Gnocchi, Wild mushrooms, Salsa verde



Cheese

Upper Cheese Selection



Dessert

Apple Tarte Tatin

Caramelized apple, Honey crispy, Vanilla ice cream

Coffee or Tea

3-course menu: Starter / Main Course /Dessert at \$588/ pers

4-course menu: Starter/Middle Course/Main Course/Dessert at \$ 688/pers

5-course menu: all at \$788/pers

With a Glass of Champagne (Supplement \$128)

Nicolas Deneux Premier Crus Blanc de Blanc

All prices are subject to a 10% service charge
Some dishes may contain nuts, wheat or garlic trace