



APPETIZER

<i>Alaska King Crab</i> Avocado Purée and Chardonnay Vinegar	50
<i>Brittany Scallops</i> Carpaccio, Jerusalem Artichoke, Black Truffle Dressing	58
<i>Foie Gras</i> Pickled Beetroot, Château Jolys Jelly, Brioche	48
<i>Sweet Bread and Yabbies</i> “Vol au Vent” Spring Onion, Sauce Suprême and Tarragon	50
<i>Chicken Consommé</i> Raviole of Duck Liver, Comté Cheese, Baby Zucchini and Black Truffle	38
<i>Royal Palm Heart Salad</i> Smoked Loch Fine Salmon, Aquitaine Caviar	40

All prices are subject to 10% service charge and applicable government taxes, including GST



FISH

<i>Dover Sole</i> Meunière or Grilled	120
<i>John Dory Oven Cooked “à l’ Arête” for Two</i> Heart of Celery, Black Olives and Natural Jus	180
<i>Halibut</i> Eggplant Caviar, Tomato and Herbs Symphony	85
<i>Maine Lobster</i> Morels, Asparagus, Yellow Wine Bisque	92
<i>Poached Scottish Salmon</i> Coco Bean and Seaweed Salted “Normandy” Butter	70

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MEAT AND POULTRY

<i>Omaha Beef Tenderloin</i> With Heart Lettuce, Potato Fondant, Crispy Beetroot Sauce "Diable"	88
<i>Organic Milk Fed Veal Chop</i> Old Fashioned Vegetables Fan and Verjus Sauce	92
<i>Corn Fed Chicken</i> Toast and Farce Fine, Artichoke Poivrade and Natural Jus	65
<i>Welsh Lamb Shoulder</i> Cooked Thirty Six hours, Braised Fennel and Gravy sauce	82



CHEESE

Selection of French Cheeses by Ceneri **25**

DESSERT

Le Soufflé **25**
Grand Marnier Soufflé, Passion Fruit Sorbet
Caramelized Puffed Rice

Le Parfait **20**
Hazelnut and Almond Praline Parfait, Raspberry Seeds Cream
Raspberry Opaline

La Pomme **20**
Baked like a “Tatin” in Apple Jelly, Vanilla Mascarpone Cream
Granny Smith Sorbet, Cider Tonka Bean Emulsion

Le Chocolat **20**
Chocolate Sabayon, Citrus Tea Jelly, Cocoa Nibs Brandy Snaps
Mandarin Ice Cream



DEGUSTATION MENU

Foie Gras

Pickled Beetroot, Château Jolys Jelly, Brioche

Brittany Scallops

Carpaccio, Jerusalem Artichoke, Black Truffle Dressing

Halibut

Eggplant Caviar, Tomato and Herbs Symphony

Welsh Lamb Shoulder

Cooked Thirty Six hours, Braised Fennel and Gravy Sauce

Le Parfait

Hazelnut and Almond Praline Parfait, Raspberry Seeds Cream
and Raspberry Opaline

195

Nicola Canuti

Degustation menu exclusively available for the entire table

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