

BUSINESS LUNCH

STARTER

BLUE CRAB REMOULADE

RED WINE ASPIC, SAFFRON AIOLI
SMOKED CAVIAR, CURED SHALLOTS

FROG'S LEG

CUISSES EN PERSILLADE

OVEN BAKE BLACK ONION, GARLIC CRISP, JEUNES POUSES

RED SNAPPER CEVICHE

LIME, CHILI, GUACAMOLE, CRUDITÉ, MICRO CRESS
BAKED MULTIGRAIN

MAIN COURSE

ROASTED PORK TENDERLOIN

VITELLO TONNATO SAUCE, POMME CONFIT, PORT WINE REDUCTION

BEEF CHEEK

BRAISED IN SHIRAZ WINE, WILD MUSHROOMS FRICASSEE
BLENDED SEMOLINA FINA

LINE CAUGHT SEA-BASS

SUPREME WRAPPED WITH HOMEMADE PAPER THIN PASTA SHEET
BÉARNAISE, VEGETABLES RAVIGOTE

DESSERT

DELICE CHOCOLATE

GRAND MARNIER MOUSSE, HAZELNUT MERINGUE, SABLE CRUMBLE

CARAMEL CROQUANT

RED BERRIES PUDDING, VANILLA CREAM, CACAO SORBET

SIX HUNDRED SEVENTY FIVE

INCLUDING TEA, COFFEE

PRICE IS EXCLUSIVE OF 7% GOVERNMENT TAX AND 10% SERVICE CHARGE
(V) – VEGETARIAN, (P) – PORK, (N) – CONTAIN NUTS