

BUSINESS LUNCH

STARTER

Chacuterie

Ham croquette, melon aspic, smoked duck breast
Chorizo picante

Sea food ceviche

Guacamole, black mayo, blue eye fine tuna, Balik salmon
Cruités, ponzu paste, red wine puree

Duck leg confit

Beetroot crapaudine, orange segment, cauliflower mousseline hazelnut
vinaigrette

MAIN COURSE

Octopus & sea food daube

Rocket pesto, tomato marmalade, aioli, anchovies

Lamb navarin

Soft polenta, caramelized baby shallots,
barigoule de legumes

Roasted farmhouse squab quail

Vegetables Garnie, Port wine reduction

DESSERT

Fondant au chocolat

White coffee mousse, Amaretto cream, meringue croquante

Biscuit joconde

Raspberry, mascarpone sabayon, brandy sauce

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