



DEGUSTATION MENU

NV, MONTADON BRUT M, CHAMPAGNE

AMUSE BOUCHE



PAN-FRIED FOIE GRAS

Glazed Grape, Guanaja Chocolate Sauce



PORCINI MUSHROOM CREAM SOUP

Black Truffle Oil and Mushroom Ravioli



HOKKAIDO SEA SCALLOP

Baked in Shell with Chardonnay Wine Sauce and Mushroom Duxelles



GRIOTTINES CHERRY SHERBET



SNOW FISH FILLET

White Miso Paste, Pistachio, Pea Puree and Seaweed Hash

OR

DRY AGED ORGANIC MUSCOVY DUCK BREAST

Orange Glazed Baby Carrot, Kumquat Confit and Bigarade Sauce



CHOCOLATE SENSATION

Dark Chocolate Fondant and White Chocolate Ice Cream

Mignardises

Illy Coffee OR selection of Fine Teas

SET MENU 3,200++

Supplement 600++ For 2 Glasses of Wine
2018 SEMILLON - SAUVIGNON BLANC RR&B
2017 CABERNET - SAUVIGNON RR&B

Subject to 10% service charge and VAT
Not applicable for any discount cards