



HOLIDAY SEASON 3-COURSE MENU

\$88 PER PERSON



ENTRÉES

CARPACCIO DE LANGOUSTE + \$6

THINLY SLICE SCOTTISH LANGOUSTINE, FRUIT TARTARE, OYSTERS FOAM AND CHILL TOMATO CONSOMME

FOIE GRAS POÊLÉ

PAN SEARED DUCK LIVER, PICKLED SEASONAL PLUM, HAWTHORN PURÉE AND "BAK KWA" SAUCE

LANGUE DE BOEUF

SAUTÉ BEEF TONGUE, CONFIT CAPSICUM, CAPERS AND SAUCE CHORON



PLATS DE CONSISTANCE

CABILLAUD VÉRONIQUE

BUTTER ROASTED BLACK COD, MUSCAT GRAPES AND SAUCE VÉRONIQUE

CARRÉ DE PORC IBÉRIQUE

PAN ROASTED IBÉRICO PORK RACK, CELERIAC PURÉE, CHARRED SCALLION AND SAUCE PÉRIGOURDINE

FILLET MIGNON DE BOEUF + \$8

SEASONAL VEGETABLES, DUCHESS POTATO AND SAUCE ROUENNAISE



FROMAGES & DESSERTS

PARFAIT À LA CITROUILLE

PUMPKIN MOUSSE TARTLET, PICKLED PUMPKIN, SUNFLOWER SEED AND GREEK YOGHURT GELATO

TARTE GANACHE AU CHOCOLAT NOIR

CHOCOLATE GANACHE TART, CASSIS GEL, CRÈME CHANTILLY, SUGAR BARK TUILLE AND VANILLA GELATO

LES FROMAGES FRANÇAIS +\$4

3 ASSORTMENT OF UNPASTEURIZED FRENCH CHEESE PLATTER



PRICES ARE SUBJECTED TO SERVICE CHARGE & GST

