

**PRESTIGE GARDEN DINING**



**SÉLECTION DE VINS**

**Louis Latour** Bourgogne Aligoté

or

**Chateau Du Retout** Haut-Médoc

**ENTRÉE**

**Gambon Écarlate**

Scarlet Prawn | Courgette | Granny Smith Apple  
Crustacean Vinaigrette

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**Foie Gras Poêlé**

Pan-seared Foie Gras | Pork Crackling | Poach Fig  
Sorrel | Aged Sherry Jus

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**Vichyssoise**

Potato Leek Soup | Hand-pulled Duck Confit  
Hazelnut | Tarragon Emulsion

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**PLAT PRINCIPAL**

**Filet de Turbot Poêlé**

Pan-seared Turbot | Green Pea Mash | Confit Vine  
Cherry Tomatoes | Champagne Beurre Blanc

or

**Entrecote de Wagyu Fume**

Home-smoked Wagyu Ribeye | Parsnip Puree | Kale  
Black Sea Salt | Bordelaise Sauce

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**LE DESSERT**

**Fleur Sauvage**

Kaffir Lime Mousse | Rose Infuse Marshmallow | Hazelnut  
Brown Butter | Coconut Sable | Osmanthus Sorbet

499++ per couple  
Additional Guest 168++