

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

Foie Gras Poêle

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

Vichyssoise

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

PLAT PRINCIPAL

Filet de Turbot Poêle

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

or

Fumé Entrecote de Wagyu

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

LE DESSERT

Fleur Sauvage

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

499++ per couple
Additional Guest 168++