

Menu

EPICUREAN BRUNCH

TO START

BITES

Black Glutinous Crab Ball, Beef Tartare Tube, Salmon Bagel,
Duck Rillettes, Lobster Thermidor Tartlet, Feta & Watermelon
Blanket, Duck Confit & Chicken Terrine, Tuna Gohu.

SEAFOOD SYMPHONY TOWER

Spiny Lobster, Canadian Oyster, Vannamei Prawn,
Bamboo Clam, Atlantic Salmon, and Tuna Sashimi.

SALAD

TORCH ROMAINE

Cured Salted Egg, Anchovies, and Sesame Dressing.

SEA

BOUILLABAISSE

Scallop, Mussel, Sea Bream, and Fennel.

FISH PAPILOTE
Local Sole Fish, Olive, Topai, and Tomato.

CLEANSER

TANGERINE SORBET

MEAT
POULE AU POT
Roasted Chicken, Creamy Wild Mushrooms, and Leek.

BEEF TOWNEDOS
Tenderloin, Foie Gras, and Black Truffle.

CARBS
FETTUCCHINE ALLA RUOTA
Flaming Parmigiano Reggiano Cheese Wheel, Pasta,
and Morel Mushrooms.

RUSTIC BITES
TRUFFLED BRIE CHEESE
Seasonal Local Fruit Jam, Dried Fruit Loaf, and Grissini.

SWEET END
EXQUISITE DESSERT TOWER SERVED AT YOUR TABLE
Chocolate Cheesecake Wrapped, Swiss Chocolate Cake,
Salted Caramel Macaron, Tiramisu Bombe, Thousand
Layer Cake, and Hazelnut Truffle Profiteroles.