

OUR CHEF SUGGESTS HIS MENUS BASED  
ON THE BEST SEASONAL PRODUCTS

## MENU VOYAGE

The Menu Voyage is to be enjoyed by the whole table

4 COURSES 3,900

6 COURSES 5,500

8 COURSES 7,500

## MENU LATITUDE

YOUR CHOICE OF

STARTER + MAIN + DESSERT 4,900

2 STARTERS + MAIN + DESSERT 5,900

Bluefin senaka tuna, chickpea, coriander

Pan seared foie gras, chicken oyster, French green asparagus

Lightly seared carabineros, green peas, kaffir lime

Lightly-cooked salmon French brioche, yellow wine sauce

Norwegian langoustine, sunchokes, Champagne sauce

Confit Atlantic turbot, young turnips, Tarragon

Blue Lobster on the coals, baby zucchini, sage

Brittany Pigeon on the embers, Khao Yai tomatoes, anchovies

Margaret river 8/9 Wagyu, piquillo, holy basil

Cheeses matured by Les Frères Marchand

SUPPLEMENT 900

Coconut & red pepper delight

Chocolate from our Manufacture in Paris, Black lemon  
peanuts , sesame

Calvados soufflé, apple, caramel ice cream

Rum baba, lightly whipped vanilla cream

ENHANCE YOUR EXPERIENCE

### CAVIAR

Oscietra caviar from Kaviari

served with its condiments and homemade blinis

30G 3,900

50G 5,900

ALL PRICES ARE SUBJECT TO VAT & SERVICE