

STARTERS

GILLARDEAU OYSTERS sauce & condiments	1,550
FREE-RANGE CHICKEN 'PITHIVIERS' chicory	1,150
LIGHTLY-COOKED SALMON FRENCH BRIOCHE vin jaune sauce	1,250
HOKKAIDO SEA SCALLOPS rhubarb and rose bud	1,150
COOKPOT OF SQUID saffron riceberry	1,150
CARABINEROS gold caviar & pomelo	2,550

MAIN COURSES

MATURED AMBERJACK Spring greens, contemporary béarnaise sauce	1,350
BLUE LOBSTER FROM BRITTANY potato and bacon, consommé reduction	3,450
MARGARET RIVER 8/9 WAGYU oxtail & sweetcorn	3,550
STUFFED SADDLE OF LAMB carrot & coriander	1,450

DESSERTS

KOTOKA STRAWBERRY CONTEMPORARY VACHERIN lightly whipped vanilla cream	450
ALMOND AND LEMON COMPOSITION amaretti	450
CHOCOLATE FROM OUR MANUFACTURE IN PARIS hazelnut	450
TAHITIAN VANILLA BEAN AND PASSION FRUIT SOUFFLÉ	450
VANILLA ICE CREAM 'FLOOD' WITH COFFEE from our Manufacture in Paris and praline	450
RUM BABA lightly whipped vanilla cream	550



SIGNATURE MENU

Our chef suggests his menu based
on the best seasonal products

The Signature Menu is to be enjoyed by the whole table


5,950
4,250 - Excluding  dishes

GREEN PEA SORBET
crème fraîche granité

CARABINEROS 
gold caviar & pomelo

FREE-RANGE CHICKEN 'PITHIVIERS'
chicory

COOKPOT OF SQUID
saffron riceberry

LINE CAUGHT TURBOT 
barigoule-style artichokes, kumquat & basil



MATURED DUCK
turnips and Amarena cherries
or
MARGARET RIVER 8/9 WAGYU
oxtail & sweetcorn
Suppl. 900



YOUNG COMTÉ
fig and blackcurrant

SWEET & SOUR RHUBARB
tarragon

CHOCOLATE FROM OUR MANUFACTURE IN PARIS
cocoa nib ice cream



WINE PAIRING

5 glasses 2,950
7 glasses 4,250

All prices are subject to VAT & service