

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

Atlantic brown crab, green apple, dill

Black truffle and girolles tortilla, Madeira

Hokkaido sea scallop, Potimorrion royale, tonka and caviar

Tomato and eggplant ravioli, Parmesan cream

Smoked salmon in French brioche, yellow wine sauce

Confit Japanese sea bream, French girolles and rosemary butter

North sea bass on the embers, green peas, Kamphaeng Phet zucchini  
and citrus sauce

Roasted Gundagai lamb saddle, grenaille potatoes, raisins and sage

French Pintade, savoy cabbage, Muscat grape

Paradigm XB Wagyu beef, wild mushrooms and oxtail bolognese

Our selection of fresh and matured cheeses

SUPPLEMENT 900

Coconut and Malibu soufflé with coconut lime ice cream

Yotsuboshi strawberry, Taggiasca olives

Chocolate and coffee from our Manufactures in Paris

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