

## MENU VOYAGE

7 COURSES 8,500

### HERITAGE TOMATOES

anise hyssop and fresh almonds



### RAINBOW COURGETTE AND COMTÉ CHEESE

walnut praline, blackcurrant, sage sauce



### BLUE LOBSTER

butter beans, samphire condiment, verbena and geranium



### LINE-CAUGHT POLLOCK

Anna potato, kaffir leaf and saffron beurre blanc



### RACK OF LAMB FROM MOUNT SCHANCK

marinated with fig tree leaves, baby onion and vadouvan spice



### BRIE DE MEAUX

sobacha and Australian black truffle



### DELIGHT COLLECTION

a discovery of Alain Ducasse seasonal desserts

## MENU DÉCOUVERTE

5 COURSES 6,500

Chef's choice menu inspired by the seasonal's best ingredients

### ENHANCE YOUR EXPERIENCE

#### CAVIAR

Gold caviar from Kaviari

served with its condiments and homemade blinis

30G 3,900

50G 5,900

ALL PRICES ARE SUBJECT TO VAT & SERVICE CHARGE