

MENU VOYAGE

7 COURSES 8,500

HERITAGE TOMATOES

perfume with anise hyssop and fresh almonds



COURGETTE TORTILLA

Comté cheese, walnut praline and cassis sage



WHITE ASPARAGUS FROM LES LANDES

cured pork belly and jasmine, vin jaune emulsion



KINKI ON THE EMBERS

Anna potato, kaffir leaf and saffron beurre blanc



MOUNT SCHANCK LAMB RACK

marinated with fig leaves, grelot onion and vadouvan spice



BRIE DE MEAUX

infused with 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

BUSINESS LUNCH

3 COURSES 2,950

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 CHARGE