

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

BUSINESS LUNCH

3 COURSES 2,950

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