

MENU VOYAGE

7 COURSES 8,500

BLUEFIN TUNA

watermelon radish, sudachi and gold kristal caviar



RAINBOW COURGETTE AND COMTÉ CHEESE

walnut praline, blackcurrant sage sauce



HOKKAIDO SCALLOP

blackened jerusalem artichokes, marigold and cubeb pepper



LINE-CAUGHT POLLOCK

Anna potato, kaffir leaf and saffron beurre blanc



BRITTANY PIGEON

lightly smoked over hay, celeriac, cacao, and barberry



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

from Kaviari house selection

served with its condiments and homemade blinis

Kristal 30G 3,900

Oscietra 30G 5,200

ALL PRICES ARE SUBJECT TO VAT & SERVICE CHARGE