

French Course 2023



French 4 Course



French 4 Course

USD80++/pax

※ Prices are in US Dollars and are subject to 5% service charge and 10% sales tax for F&B

Cold Appetizer

1. Seafood Salad with Tomato Couscous, Green Pea Puree & Ravigote Sauce Ⓜ

Fish Course

2. Pan Fried Fish of the Day with Potato Scales, White Wine Sauce Ⓞ

Main Course

- 3A. Roasted Duck Breast with Various Leeks ⓂⓄ
or
3B. Roasted Free Range Chicken Leg & Foie Gras in Truffle Flavored Sauce, Corn Risotto ⓂⓄ

Dessert

4. Crema Catalana with Mixed Berry Puree & Lemon Jelly in Sangria Sauce Ⓟ

< Ⓜ Halal Ⓞ Gluten Free Ⓞ No Dairy Ⓟ Vegetarian >

※ Menus are subject to change according to seasonality and availability

French 5 Course



French 5 Course

USD95++/pax

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Cold Appetizer

1. Spiced Salmon Confit with Apple & Fennel Salad, Rucola & Apple Puree (H)(G)

Hot Appetizer

2. Smoked Chicken Leg with 63°C Egg Yolk & Ravigote Sauce (H)(G)

Fish Course

3. Pan Fried Fish of the Day with Lotus & SHIITAKE Salad, Mushroom Sauce & Orange Compote (H)(G)

Main Course

4. 48 Hour Cooked Beef Short Rib, Potato Leek Gratin in Shallot Sauce, Truffle Oil Flavor

Dessert

5. Mango, Coconut, White Chocolate Ensemble (H)

< (H) Halal (G) Gluten Free (D) No Dairy (V) Vegetarian >

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French 6 Course



French 6 Course

USD110++/pax

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Starter

1. OTORO TATAKI with Ratatouille, 63°C Egg Yolk Confit

Ⓜ Ⓧ

Cold Appetizer

2. Roasted Lobster with Carrot Puree, Spicy American Sauce

Ⓜ

Hot Appetizer

3. Stewed DAIKON & Calamari with Pan Fried Foie Gras, Fond de Veau

Ⓜ

Fish Course

4. Steamed Fish of the Day, KOMBU Wrap

Ⓜ Ⓧ Ⓨ

Main Course

5. Grilled Australian WAGYU Beef, Red Wine Sauce with Grain Mustard Flavor

Dessert

6. Mont Blanc with Cassis Flavor, Moelleux Chocolat

Ⓜ Ⓨ

< Ⓜ Halal Ⓧ Gluten Free Ⓨ No Dairy Ⓩ Vegetarian >

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V e g a n C o u r s e



4 Course

USD 80++/pax

5 Course

USD 95++/pax

6 Course

USD 110++/pax

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C o l d A p p e t i z e r

1. Potato Salad a la Mode

Ⓜ Ⓞ

S o u p

2. Gazpacho with SOMEN Noodles

Ⓜ

C o l d A p p e t i z e r

3. Roasted Beetroot Tartar (5 & 6 course only)

Ⓜ

H o t A p p e t i z e r

4. Baba Ganoush & Deep Fried Spiced Eggplant (6 course only)

Ⓜ

M a i n C o u r s e

5. Falafel Steak in Onion Sauce, Roasted Organic Carrots

Ⓜ

D e s s e r t

6. Avocado with Chocolate Tart, Double Berry Ice Cream

Ⓜ

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K i d s M e n u



Kids Menu

USD35++/pax

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S o u p

Seasonal Soup

(H) (G)

M a i n D i s h

Steamed Vegetable and Salad

(H) (G) (V)

Fried Chicken and Prawn with French Fries

(H)

Pasta Bolognese

(H)

Chicken Sausage

(H)

Bread

(H) (V)

D e s s e r t

Fresh Fruit with Vanilla Ice Cream

(H) (G) (V)

< (H) Halal (G) Gluten Free (D) No Dairy (V) Vegetarian >

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