

Taste Of France
Menu 3 courses

Le Foie gras Traditionnal terrine, dark cherry chutney, Toast

Or

Le Velouté Warm mushroom cream, truffle & parmesan shaving



Le Homard Duo of pan-seared scallops & Maine lobster,
over lemon & sage al dente risotto, Lobster bisque

Or

L'Agneau Rack of Lamb wrapped in herbs crust, English green peas &
Mint purée, lamb reduction Please Add 8\$



Trio of mini dessert, crème Brûlé, chocolate mousse & coconut macaroon

Or

Warm chocolate cake, vanilla ice cream

Or

Floating Island, French meringue over vanilla cream, caramel & almonds

Menu per person \$67
Suggest for the whole table , No substitution