

# French 4 Course Menu

## Appetizer

Seafood Salad with Tomato Couscous  
Green Pea Puree & Ravigote Sauce

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## Fish Course

Pan Fried Fish of the Day with Potato Scales  
White Wine Sauce

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## Main Course

Roasted Duck Breast & Stewed Eggplant with Coriander  
Organic Carrot Puree in Balsamic Sauce

or

Roasted Free Range Chicken Leg Wrap with Mushroom Duxelles  
Cauliflower Cream in Truffle Flavor

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## Dessert

Mascarpone Mousse with Amaretto Flavor

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USD 80++

- \* Menus are subject to change according to seasonality and availability
- \* Prices are subject to 15.5% government tax and service charge

# French 5 Course Menu

## Cold Appetizer

Tuna TATAKI with Sesame Flavor Fresh Ratatouille

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## Hot Appetizer

Smoked Chicken Leg with Frozen Egg Yolk in Ravigote Sauce  
Truffle Oil Flavor

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## Fish Course

Pan Fried Fish of the Day with Mushroom Juice  
Onion Puree served with Fennel Salad

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## Main Course

48hour Cooked Beef Short Rib with Potato Gratin  
Roasted Beetroot in Red Wine Sauce

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## Dessert

Mango, Coconut, White Chocolate Ensemble

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USD 95++

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# French 6 Course Menu

## Appetizer

Salmon Confit with Seasonal Vegetables  
Olive Oil Puree

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## 2nd Appetizer

Pan Fried Foie Gras & Squid  
Organic Carrot Puree in Balsamic Sauce

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## 3rd Appetizer

Lobster CHAWANMUSHI with Quiona Salad

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## Fish Course

Pan Fried Fish of the Day with Seasonal Vegetables  
Herb Butter Cream Sauce

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## Main Course

Roasted Australian Wagyu Beef in Béarnaise Sauce  
Roasted Onion

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## Dessert

Fondant Chocolate & Avocado Mousse  
Banana Ice Cream

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USD 110++

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