

OUR CHEF SUGGESTS HIS MENUS BASED
ON THE BEST SEASONAL PRODUCTS

MENU VOYAGE

The Menu Voyage is to be enjoyed by the whole table

4 COURSES 3,900

6 COURSES 5,500

8 COURSES 7,500

MENU LATITUDE

YOUR CHOICE OF

STARTER + MAIN + DESSERT 4,900

2 STARTERS + MAIN + DESSERT 5,900

Marinated Bluefin tuna, white peach, finger lime

Marinated carabineros, trumpet zucchini, coriander

Black truffle and girolles tortilla, Madeira

Hokkaido sea scallop, butternut squash royale, tonka and saké sauce

Tomato and eggplant ravioli, Parmesan cream

Japanese sea bream, girolles and rosemary

North Sea seabass, green peas, Kamphaeng Phet zucchini and
yuzu lemon sauce

Roasted Gundagai lamb saddle, grenaille potatoes, raisins and sage

Margaret River Wagyu beef, wild mushrooms and oxtail bolognese

Our selection of fresh and matured cheeses

SUPPLEMENT 900

Coconut and Malibu soufflé with coconut lime ice cream

Yotsuboshi strawberry, Taggiasca olives

Chocolate and coffee from our Manufactures in Paris

Rum baba, lightly whipped vanilla cream

ENHANCE YOUR EXPERIENCE

CAVIAR

Oscietra caviar from Kaviari

served with its condiments and homemade blinis

30G 3,900

50G 5,900

ALL PRICES ARE SUBJECT TO VAT & SERVICE