

GREAT ROOM

Appetizers

Langoustine Bisque

Scampi Ravioli, Tarragon, Black Truffle

Scampi Ravioli

Green Cabbage Confit, Foie Gras Emulsion, Truffle Julienne

* Diver Sea Scallop Carpaccio

Oyster Sorbet, Coconut Dressing, Lime Zest, Espelette-Vinegar Jelly, Oscietra Caviar

AI/MAP Supplement Charge 10

Duo of Organic White & Green Asparagus

Shaved Parmigiano Reggiano, Fresh Truffle, Kalamansi Vinaigrette

Fried Crispy Frog Legs

Leek Tempura, Parsley, Spinach Coulis

* Fresh Alaskan King Crab

Granny Smith Apple Remoulade, Oscietra Caviar, Yuzu Sauce

AI/MAP Supplement Charge

Homemade Gnocchi

Watercress Coulis, Shaved Parmigiano Reggiano, Truffle Emulsion



Indicates Vegetarian option.



Indicates Gluten Free option.

* Indicate a Supplement Charge for The AI/MAP/LDM meal plan.

Prices are subject to 10% service charge and 10% VAT;

All prices are quoted in United States Dollars. We kindly request abstaining from smoking.

Chef Special Tasting Selection

Homemade Gnocchi
Watercress Coulis, Parmigiano
Reggiano, Truffle Emulsion

Sea Scallops Carpaccio
Oyster Sorbet, Espelette Vinegar

Duo of Asparagus
Shaved Parmigiano Reggiano
Fresh Truffle
Kalamansi Vinaigrette

Langoustine Bisque
Scampi Ravioli, Tarragon
Black Truffle

Fried Crispy Frog Legs
Leek Tempura, Parsley
Spinach Coulis

Slow Cooked Sea Bass
Baby Leeks, Roasted Garlic
Mussel-Saffron-Hollandaise

Oven Roasted Codfish
Coco Blanc Fricassee
Mussel Foam, Calamari Ink Tuile

Roasted Lamb Loin
Mushroom & Foie Gras Stuffed
& Gratinated Macaroni

Kurobuta Pork Belly
Napoleon Potato-Truffle
Millefeuille, Raspberry Gastrique

Grand Marnier Souffle
Crystalized Lime Zeste, Greek
Yogurt & Lemon Emulsion

Organic Honey Pineapple
Poached Pineapple, Scented
Vanilla, Apple Sorbet

Chocolate Millefeuille
Orange Confit, Chocolate Mousse
Dark Crumble

Cheese Platter From France
Fruit Compote

** Select any four (per any additional item)
AI/MAP/LDM Supplement Charge*

Main Course

Roasted New Zealand Lamb Loin
Mushroom & Foie Gras Stuffed & Gratinated Macaroni, Artichoke, Lamb Jus

*** Slow Cooked Sea Bass**
Baby Leeks, Roasted Garlic, Mussel-Saffron Hollandaise
AI/MAP Supplement Charge

 Slow Cooked Kurobuta Pork Belly
Napoleon Potato-Truffle Millefeuille, Onion Purée, Raspberry Gastrique

***  Roasted Beef Tenderloin Rossini**
Truffle Fingerling Mashed Potato, Foie Gras, Périgord Sauce
AI/MAP Supplement Charge

Oven Roasted Codfish
Coco Blanc Fricassee, Mussel Foam, Calamari Ink Tuile

  Stuffed Organic Baby Vegetables
Eggplant, Zucchini, Baby Onion, Basil Oil, Homemade Tomato Sauce

*AI/MAP/LDM Your Choice of: Special Tasting Menu (Selection of 4) or
A la Carte Menu (1 Appetizer, 1 Main Course & 1 Dessert per person)*