



M E N U

AMUSE

TRIO FRENCH AMUSES

I

Dutch shrimp bisque with tandoori and orange

OR

Caramelized leek soup with dashi and roasted shiitake

II

Scallops with chives vinaigrette and sambai

OR

Wild salmon with octopus salad and crispy capers

III

Slow roasted veal cheek with truffle mousseline and fresh herbs

OR

Cod with granny smith remoulade and pumpkin puree

IV

pêche melba with cheesecake cream and sunflower seeds

OR

Bailey's Chocolate mousse with frangipane and crumble