

WINTER 2019

DEGUSTATION MENU RM299

 GOLDEN CIRCLE
POINTS REDEMPTION 748

FOIE GRAS "DES LANDES"

Grilled / Mandarine Segment / Brocoletti / Ginger Bread Crumble / Kumquat Gel / Duck Jus

HOKKAIDO SCALLOP

Seared / Heirloom Baby Carrots / Citrus Sabayon Espuma / Crispy Rice & Vadouvan

TROU NORMAND

Mandarin Tangerine Sorbet / «Muscat» Granité

AUSTRALIAN BEEF TENDERLOIN

Wood-grilled & Cohiba Smoked / Oyster & Seaweed Emulsion / Cauliflower / Lemon Gel / Pickleweed / Crispy Caper / Tarragon Powder

PEAR'S SURPRISE

"Conference" Pear Mousse / Marmelade & Compote / Pear Sorbet

 GOLDEN CIRCLE
POINTS REDEMPTION

APPETISER

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| RM | | |
| 80 | 200 | FOIE GRAS "DES LANDES"
Grilled / Mandarine Segment / Brocoletti / Ginger Bread Crumble / Kumquat Gel / Duck Jus |
| 75 | 188 | FRENCH ESCARGOT CROMESQUIS
Crust Escargot with Garlic & Parsley / Boursin Cheese / Tomato Concassé / Herb Sauce |
| 105 | 263 | GRATINATED MUD CRAB
Armoricaïne Sauce / Hollandaise with Capers / Pickleweed |
| 85 | 213 | AJI MACKEREL "ESCABESCHE"
Pomegranate Gel / Plum Espuma / Chrysanthemum Pickles / Pommery Mustard Ice-cream / Escabesche sauce / Roasted Nuts & Spices |
| 130 | 325 | LIVE LOBSTER ARMORICAÏNE BISQUE
Seared Maine Lobster / Chestnut Espuma & Ragout / Crispy Bresaola |
| 90 | 225 | SEARED "HOKKAIDO" SCALLOP & CELERIAC VELOUTE
Celeriac "Ragout" / Pan Seared Scallop / Squid Ink Cracker / Truffle Oil / Whipped Cream |
| 65 | 163 | 63°C EGG PARFAIT
Wild Mushrooms Cream & Fricassée / Crispy Walnut / Comte Cheese Espuma / Crispy Tuile "Brioche" / Grapes |
| 130 | 325 | FRESH "CADORET" OYSTERS "FINE DE CLAIRE N°3" (1/2 Dozen)
Served with Lemon and Mignonette de Poivre Sarawak |

