



C'EST BON BASTILLE DAY LUNCH
Thursday 14th of July 2011

3 COURSES OF YOUR CHOICE

\$40 pp

soupe de potiron...

cream of pumpkin soup drizzle with hazelnut oil

parfait de foie de volaille...

chicken liver mousse w.toasted brioche and rocket salad

salade de canard...

*green salad w.duck pieces, caramelized apples,
pine nuts and avocado topped w.a light mango and ginger vinaigrette*

coquille St Jacques a la citronelle...

*grilled scallops served on a bed of peas and carrot purée drizzled w.lemon
infused olive oil*

lotte rotie aux poireaux confit...

*roasted monk fish with lemon crumble, served with confit leeks, parsnip
purée, broccolini and beurre blanc*

onglet maître d'hôtel frites salade...

*tender wagyu hanger steak topped w.a Roquefort and parsley butter
and served w.French fries and salad*

chausson de caille...

*quail breast filled with truffles and a fine chicken mousse, garnished with
quail legs confit, and a truffle sauce*

profiteroles au chocolat

*choux pastry filled with vanilla ice cream and topped with a chocolate
sauce*

poire maison

*crispy chocolate hazelnut, topped with a pear parfait and garnished with a
crumbled deep-fried mini pear*

crème caramel...

the classic French dessert

bon appétit !