

Menu Mistinguett*

Starter at choice:

Quail and Foie Gras Terrine, Apple and Seasonal Pickled Vegetables

Red Beetroot Puck, Shaving of Smoked Swordfish, Lamb's Lettuce Shoot, Broken French Dressing

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Main Course at choice:

Roasted Chicken Breast, Mixed Seasonal Vegetables, Chestnuts, Chicken Juice

Atlantic Croaker Fish, Orzo with Green Parsley, Wild Mushrooms, Smoked Bacon Emulsion

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Dessert at choice:

Chocomangue: Guanaja Dark Chocolate 70% from Melaka, Cream of Mango, Coconut Dacquoise

Tatinramel: Tatin Tart, Salted Caramel, Brittany Shortbread

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Drinks:

1/2 bottle of Champagne

Vegetarian / Vegan menu*:

Starter at choice:

Baby Leeks, Jerusalem Artichoke, Truffle Dressing, Cazette Nuts

Artichoke and Paris Mushrooms Tart, Goat Cheese Mousse, Red Onions Chutney, Arugula with Truffle Dressing

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Main course at choice:

Mixed Seasonal Vegetables, Parsley, Hazelnut Emulsion

Atlantic Croaker Fish, Orzo with Green Parsley, Wild Mushrooms, Parmesan Emulsion

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Dessert:

Seasonal Fruit Minestrone

* Examples of menu, subject to modification

菜單Mistinguett*

可選前菜：

鵝鶉肥肝派、蘋果和腌漬時蔬

紅甜菜方、煙熏箭魚脣、野苣芽、法式油醋汁

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可選主菜：

烤雞胸肉、綜合時蔬、栗子、雞汁

大西洋石首魚排、綠歐芹醬米粒面、野蘑菇、熏豬肉醬

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可選甜點：

馬六甲黑巧克力、芒果醬、達克斯椰子

焦糖奶油蘋果派、布列塔尼黃油酥餅

**

飲料：

1/2瓶香檳酒

素食菜單*：

可選前菜：

小韭菜、菊芋、松露綴飾搭配堅果

朝鮮薊巴黎蘑菇塔、山羊乳酪慕斯、紅蔥酸辣醬、芝麻葉松露綴飾

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可選主菜：

綜合時蔬、香芹搭配榛果醬

石首魚、香芹米粒麵(Orzo)、野生蘑菇搭配帕瑪森起司醬

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甜點：

當季水果湯

* 菜單可能根據季節調整