



MENU

2 to 4 Guests, Chef service price 350\$ + Menu rate
5 to 10 Guestes, Waitress & Chef service price 450\$ + Menu rate
11 to 16 Guestes, Waitress & Chef service price 500\$ + Menu rate

Wine and pairings 100\$

Selection of wines by a sommelier that match perfectly whit the chosen menu

Starters

Crab Mille-feuille, Guacamole & red beet purée,
lemon caviar
22 \$

Lobster Raviol, Bisque Emulsion & caviar
49 \$

Crispy duck with hot Foie Gras, Mashed Artichoke,
Sarawak Pepper Sauce
24 \$

Local Fish Ceviche with Coconut Milk, Herbs, Lime,
Mango & Grenada
21 \$

Crispy St Félicien, Mesclun, Bacon,
Hazelnut, Caramelized Apples & Asparagus
19 \$

Gazpacho Cold Avocado Cucumber,
Salmon Gravelax & Goat Cheese Cream
22 \$

Old Tomato's & Creamy Burrata, Mediterranean Condiments
24 \$

Marinated Local Fish Carpaccio, Citrus Emulsion & Calamansi
21 \$

The Foie Gras Tartlet, Hazelnut, Figs,
Shallot Chips & Pan-Fried Foie Gras
26 \$

Main Course Meats

Beef Tenderloin in Hazelnut Crust, Mash Potatoes & Fresh Vegetables,
Beef juice with Truffles

39 \$

Piece of Roasted Veal with Rosemary, Porcini mushrooms sauce,
Hazelnut Mash Potatoes, Mustard Pickles

32 \$

Glazed Duck Breast, Combawa Sweet Potatoes Puree, Green Vegetables,
Herbs Baby Mix, Sweet & Sour Sauce with Szechuan Pepper & Ginger

32\$

Rack of Lamb in Parsley Crust, Creamy Rosemary &
Garlic Polenta, Grilled Vegetables, Thyme Juice

36 \$

Cannelloni of Frayed Lamb with Grilled Smoked Pepper,
Artichoke Puree & Fresh Herb Juice

28 \$

Roasted Poultry Supreme, Yellow Wine Sauce and Morels,
Bacon Mash Potatoes with Thyme

39 \$

Grilled Squid & Iberian Pluma, Tomatoes & Pea risotto,
Grilled Corn, Chorizo Sauce

34 \$

Main Course Fish

Meunière Grouper Filet, Vegetables Roll & Mash Sweet Potatoes with Ginger,
Bourbon Vanilla White Butter Sauce Emulsions

29 \$

Roasted Bar Fillet with Rosemary, Chorizo Risotto & Peas,
Smoked Pepper coulis & fennel

32 \$

Roasted Salmon Fillet, Zucchini Carpaccio with Marinated Oil, Potatoes balls,
Eggplant & Tomatoes, Saffron Emulsion

32 \$

Surf'n Turf Beef & Lobster, Mash Potatoes, Fresh Vegetables,
Creamy Bisque Sauce, Fresh Herbs Mix

49 \$

Half-Cooked Tuna in Herbs Crust, Candied Lime Risotto,
Coconut & Soya Sauce,

32 \$

Local Fresh Fish & Prawns, Basil & Olive Virgin Sauce,
Parsley & Dried Tomatoes Mash Potatoes

32 \$

Roasted Lobster Tail with Butter, Bisque sauce,
Rice with Herbs, Peas & Fried Onion

42 \$

Desserts

Revisited Tiramisu, Chocolate Cream,
Coffee Biscuit, Amaretto Coulis

17 \$

Unstructured Lemon Pie, Lime Gel, Crumble,
French Meringue & coconuts

17 \$

Bourbon Vanilla Pannacotta,
Hibiscus Flowers Syrup, Red Fruits

15 \$

Roasted Pineapple with Old Rum,
Almond Crumble & Sorbet

15 \$

Blanc Manger Coconuts,
Minestrone Exotic Fruits & Caramelized Almond

15 \$