

Le Voyage / Dégustation Menu – 55



MSC Certified Octopus,
pink radish, tomatoes, lemon, aioli

Creamy Pumpkin Soup, Pumpkin Seed

Sweet And Sour River Prawns,
daikon petals, honey emulsion and passion juice

Signature Dish Braised Beef Cheek In Red Wine Sauce
Potato purée, truffle essence

Or

Seared Norway Salmon, Cauliflower And Turmeric

Chilled Dark Chocolate Fondant, Green Tea

Coffee & Tea



All prices are in USD, subject to 8% service charge and 10% government taxes.

*« Cooking is like love,
it should be entered into with abandon, or not at all »*



Éric Berrigaud

Culinary Director

Appetizers

Snails And Porcini Mushroom in Open Ravioli, Bacon & lentils	18
Breaded King River Prawn, Beurre blanc siphon, Xo sauce	16
Sweet And Sour River Prawns, Daikon petals, honey emulsion and passion juice	25
Zucchini Mousse (Vegan) Pesto rocket, toasted peanuts, buckwheat tuile	10

Soups

Wild Mushroom Veloute Crush Kampot pepper from La Plantation	11
Creamy Pumpkin Soup, pumpkin seed Add seared Japan scallop 50 grams	9 10
Pumpkin Soup, (Vegan) almond milk, croutons	9
Revisited “Tom Yum Goong” Hot And Sour Prawn Consommé, Sour cream, watercress oil	12

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Mains

Prawn Salpicon, Scallop, Iberico ham, shellfish cappuccino sauce, tuile	18
Sea Bass, Chorizo crust, Edamame Beans, Black Garlic	17
Seared Norway Salmon, Cauliflower and turmeric	20
Signature Dish Braised Beef Cheek in Red Wine Sauce, Potato purée, truffle essence	21
Roasted Import Duck Breast, Casserole légumes, orange gastrique sauce	23
Linz Heritage Angus Black Prime USA Striploin, 250gr Smoked pork belly "Colonna" Parmentier	37
Charcoal Australian Grass –Fed Beef Tenderloin, 180gr Café de Paris, hand cut French fries	28
Dijon Herb Crusted Australian Lamb rack, White Beans, Olives 3 Bones / 5 Bones	34 / 55
Seared Milk Fed Veal « Piccata » From La Ferme De Bassac, Polenta, Sicilian caponata, capers berry	26
Seared Polenta, (Vegan) Sicilian caponata, capers berry	11

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Pastas

Eric Favorite's "Coquillettes", Pasta Toss In Cream Au Gratin	9
Add Ham Paris	7
Add White mushrooms	7
Add scallops	10
Add shrimps	9

Side Dishes

Mixed green salad/mashed potatoes/sautéed potatoes/organic vegetables	5
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Desserts

Panna Cotta, Balsamic strawberry, green pepper corn	7
Tiramisu Revisited, Wat organic cocoa nibs, Italian mascarpone	8
Revisited Lemon Tart, Meringue St Honore'	8
Samai Rum Baba, Pomelos	8
Chilled Dark Chocolate Fondant, Green Tea	8
Ice-Cream By Scoop	4
Sorbet By Scoop, (Vegan)	4
Ask selection from our Team with 3 by scoop	



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