

Le Voyage / Dégustation Menu – 70



Duck Foie Gras, Mango, Candied Cashews Nuts

Or

**Snails, Porcini Mushroom, Open Ravioli
Bacon & Lentils**



Creamy Pumpkin Soup with Pumpkin Seed

Or

Creamy Lobster Bisque



Mekong Lobster

Daikon Petals, Honey Emulsion and Passion Juice

Or

MSC Certified Octopus

Pink Radish, Tomatoes, Lemon and Aioli



Signature Dish, Braised Beef Cheek

Potato Purée, Truffle Essence

Or

Sustainable Fishing Sea Bass

Chorizo Crust, Edamame Beans and Black Garlic



Chilled Dark Chocolate Cake, Green Tea

Or

Rum Baba and Pomelo



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	19
Bone Marrow , Tomato, Garlic, Parsley, Iberico Chorizo	
Canadian Lobster	55
Prawn, Scallop, Iberico Ham and Shellfish Cappuccino Sauce	
Breaded King River Prawn	22
Beurre Blanc Siphon and Xo Sauce	
Mekong Lobster	25
Daikon Petals, Honey Emulsion and Passion Juice	
Lasagna Foie Gras	27
Leek Julienne, White Wine Sauce & Truffle	
Caviar Available Ask Selection From Our Team	

Soups

Mushrooms Veloute Grandmother Recipe	13
Kampot Pepper	
Add seared duck foie gras 50 grams	13
Creamy pumpkin soup with Pumpkin Seed	9
Add seared scallop 50 grams	10
Revisited “Tom Yum Goong “Hot & Sour Prawn Consommé	13
Sour Cream & Watercress Oil	
Lobster Bisque, Lobster Salpicons, En Croute	13

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Mains

Sustainable Fishing Sea Bass	18
Chorizo Crust, Edamame Beans and Black Garlic Original Recipe from Gala Dinner 20th Anniversary 2022 , Paul Dubrule Favorite	
Sustainable Fishing Seared Norway Salmon	21
Green lentils	
Cod Fish Cook 55 Degrees	28
Grey Shrimps Tuile, Sardin Risotto and Emulsion Spinach Sauce	
Signature Dish, Braised Beef Cheek in Red Wine Sauce	23
Potato Purée, Truffle Essence	
Seared Rougie Duck Breast	24
Carott & Ginger Mousse, Orange Gastric Sauce	
Australian Striploin Beef MB2 Certified Angus 250 Gr	37
Dauphinois Potatoes , Bone Marrow	
Grilled Australian Grass - Fed Beef Tenderloin 180 Gr	35
Café de Paris Sauce, Import Potatoes Hand Cut French Fries	
Dijon Herb Crusted Australian Lamb Rack, White Beans & Olives	34 / 55
3 Bones 5 Bones	

Pasta

Eric favorite's "coquillettes " pasta toss in cream au gratin	9
Add Ham Paris	9
Add Mushrooms	9
Add Scallop	10
Add Shrimps	10
Add Canadian Lobster	60

Side Dishes

Mixed Green Salad/Mashed Potatoes/French Fries/Organic Vegetables	6
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Vegan Menu

Zucchini Mousse	10
Pesto Rocket, Toasted Peanuts, Buckwheat Tuile	
Pumpkin Soup, Almond Milk & Croutons	10
Seared Polenta, Sicilian Caponata, Capers Berry	11
Raspberry Sorbet, Balsamic Vinegar Raspberry , Chocolate Crumble	9

Dishes may contain garlic, onion, dairy, wheat, nut or alcohol.
Kindly check with our service personnel, if you have special any dietary restrictions.

Desserts

Panna cotta	7
Balsamic Strawberry, Green Pepper Corn	
Tiramisu revisited	8
Wat Organic Cocoa Nibs, Italian Mascarpone	
Revisited Lemon Tart, Meringue St Honore'	8
Rum Baba and Pomelos	8
Chilled Dark Chocolate Fondant, Green Tea	8
Bake Alaska Flambeed with Grand Marnier	8
Profiterole "CHOU" Vanilla Ice Cream	8
Warm Chocolate Sauce, Almond & Cashews Nuts	
Ice-cream - by scoop	4
Ask Selection From Our Team	
Sorbet by scoop	4
Ask Selection From Our Team	

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