

## *Le Voyage / Dégustation Menu – 74*



**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**

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

**Éric Berrigaud**

Culinary Director



## Appetizers

<b>Snails</b>	19
Bone Marrow, Tomato, Garlic, Parsley, Iberico Chorizo	
<b>Canadian Lobster</b>	60
Prawn, Scallop, Iberico Ham and Shellfish Cappuccino Sauce	
<b>Breaded King River Prawn</b>	23
Beurre Blanc Siphon and Xo Sauce	
<b>Mekong Lobster</b>	26
Daikon Petals, Honey Emulsion and Passion Juice	
<b>Lasagna Foie Gras</b>	28
Leek Julienne, White Wine Sauce & Truffle	
<b>Caviar Available Ask Selection From Our Team</b>	

## Soups

<b>Mushrooms Veloute Grandmother Recipe</b>	13
Kampot Pepper	
Add seared duck foie gras 50 grams	14
<b>Creamy pumpkin soup with Pumpkin Seed</b>	11
Add seared scallop 50 grams	11
<b>Revisited “Tom Yum Goong” Hot &amp; Sour Prawn Consommé</b>	14
Sour Cream & Watercress Oil	
<b>Lobster Bisque, Lobster Salpicons, En Croûte</b>	14

## Mains

<b>Sustainable Fishing Sea Bass</b>	19
Chorizo Crust, Edamame Beans and Black Garlic Original Recipe from Gala Dinner 20th Anniversary 2022, Paul Dubrule Favorite	
<b>Sustainable Fishing Seared Norway Salmon</b>	22
Green lentils	
<b>Seabream Fish</b>	25
Grey Shrimps Tuile, Sardin Risotto and Emulsion Spinach Sauce	
<b>Signature Dish, Braised Beef Cheek in Red Wine Sauce</b>	25
Potato Purée, Truffle Essence	
<b>Seared Duck Breast</b>	26
Carott & Ginger Mousse, Orange Gastric Sauce	
<b>Australian Striploin Beef MB2 Certified Angus 250 Gr</b>	39
Dauphinois Potatoes, Bone Marrow	
<b>Grilled Australian Grass - Fed Beef Tenderloin 180 Gr</b>	35
Café de Paris Sauce, Import Potatoes Hand Cut French Fries	
<b>Dijon Herb Crusted Australian Lamb Rack, White Beans &amp; Olives</b>	36 / 56
3 Bones   5 Bones	

## Pasta

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

## Side Dishes

<b>Mixed Green Salad/Mashed Potatoes/French Fries/Organic Vegetables</b>	6
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## Vegan Menu

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

<b>Panna cotta</b>	8
Balsamic Strawberry, Green Pepper Corn	
<b>Tiramisu revisited</b>	8
Wat Organic Cocoa Nibs, Italian Mascarpone	
<b>Revisited Lemon Tart, Meringue St Honoré</b>	8
<b>Chilled Dark Chocolate Fondant, Green Tea</b>	8
<b>Bake Alaska Flambeed with Grand Marnier</b>	9
<b>Profiterole “CHOU” Vanilla Ice Cream</b>	8
Warm Chocolate Sauce, Almond & Cashews Nuts	
<b>Ice-cream by scoop</b>	4
Ask Selection From Our Team	
<b>Sorbet by scoop</b>	4
Ask Selection From Our Team	