

MENU

STARTER

Liquid Quiche by Chef Oliver
Black Pork | Leek Confit | Emmenthaler Espuma | Sable
Taittinger Brut, Reserve

SOUP

Crab Cappuccino by Chef Alex
Truffle Potato Ravioli | Pickled Fennel Air | Spice Tuile
Masi, Masianco PG appassimento

SORBET

Apple and Basil by Chef Alex
Granny Smith Apple | Thai Basil Sorbet with Kombucha Sparkle
Lady Kombucha

MAIN COURSES

Glazed pomfret fillet by Chef Alex
Smoked Salmon Caviar Beurre Blanc | Green Peas | Mint | Shiitake
Crustacean Rice Cracker
Trimbach Riesling
Or
Wagyu Short Rib by Chef Oliver
Goulash Jus | Potato Pillow | Caviar | Pearl Onion
Legendes Pauillac

DESSERT

Black Forest new interpretation by Chef Oliver
Cherry Mousse | Frozen Cherry Yogurt Pearls | Chocolate Biscuit | Chantilly
Rosa Regale Brachetto D'Acqui

FROM THE MOUNTAIN TO THE SEA

FOUR HANDS
Dinner