



2025 - 2026

Refined Global Gastronomy for the Discerning
Palate

Exclusive/High End Menu



Introduction

Our exquisite dining experience offers a choice of three meticulously crafted high-end menus: a **5-course**, **7-course**, and **9-course** journey, each designed to indulge the most refined palates.

The **5-course menu** delivers a balanced selection of gourmet dishes, perfect for an elegant yet succinct culinary experience.

The **7-course menu** elevates the dining journey with additional layers of complexity, showcasing our chef's mastery in blending flavors and textures.

For those seeking the ultimate indulgence, the **9-course menu** presents a luxurious progression of carefully curated dishes, featuring premium ingredients and artistic presentation that tells a story of global gastronomy.

Each menu is accompanied by a selection of expertly paired wines, thoughtfully chosen to complement and enhance the flavors of every dish. This seamless integration of fine cuisine and premium wine creates a harmonious dining experience, elevating each course to new heights.

Each menu is tailored to create a memorable dining experience, leaving an indelible impression on your guests.



5-Course Menu



\$90 per Person

Amuse-Bouche

1. Salmon Bite

A succulent medallion of salmon served atop a crispy baked potato, finished with Parmesan, a truffle-infused spicy sauce, and delicate microgreens.



2. Escargot in Garlic Butter

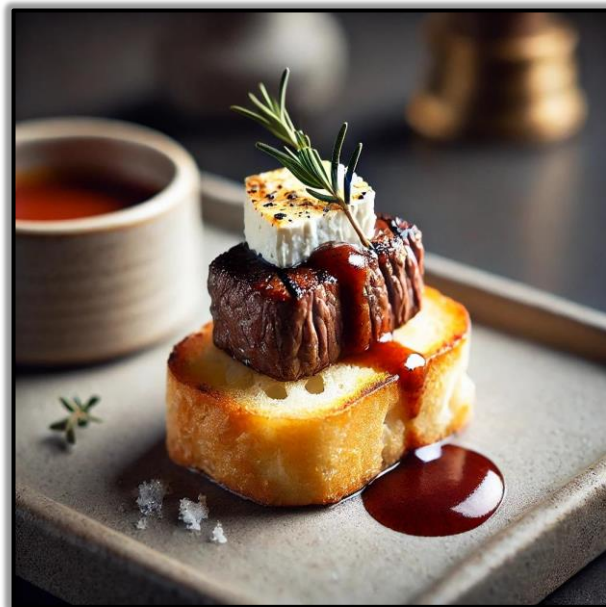
Tender escargots oven-baked in rich garlic butter, garnished with a touch of parsley and flaky sea salt.



Appetizers

Steak Bite

Juicy steak bites paired with a house-made special sauce, served on toasted French stone oven bread topped with creamy goat cheese.



Soup

Spicy Rabbit Soup

A hearty rabbit soup infused with aromatic herbs, lemongrass, and asparagus, delivering a spicy yet balanced flavor profile.



Main Course Paired with Red Wine

1. Duck Breast with Citron and Caviar

Pan-seared duck breast in a reduction of citron juice and Mediterranean spices, adorned with premium caviar and a bright citrus glaze.



2. Stilton and Chicory Salad (Main course Side)

Fresh chicory leaves and creamy Stilton cheese, complemented by candied pecans, ripe pears, and a drizzle of honey Dijon dressing.



Dessert Paired with Ice Wine

Golden Chocolate Sphere

A luxurious chocolate sphere filled with hazelnut mousse, caramelized pears, and a touch of coffee. Warm spiced caramel sauce is poured tableside, melting the sphere to reveal its decadent contents.



7-Course Menu

\$100 per Person

Amuse-Bouche Paired with Rose Wine

1. Blini with Smoked Salmon

Delicate buckwheat blini topped with smoked salmon, crème fraîche, and a sprig of dill.



2. Blini with Caviar

Miniature buckwheat blini crowned with crème fraîche and premium caviar, garnished with a touch of lemon zest.



Appetizer

Oyster Rockefeller Deluxe

Fresh oysters baked with a rich spinach and Parmesan topping, finished with a hint of Champagne cream and crispy breadcrumbs.



Soup

Short Rib and Red Wine Soup

Tender braised short ribs in a robust red wine reduction, pureed with caramelized onions and served with a dollop of horseradish cream.



Salad

Beet and Goat Cheese Tower

Layered roasted beets and whipped goat cheese, garnished with arugula, pistachio dust, and a honey-citrus dressing.



Fish Course

Sea Bass with Champagne Beurre Blanc

Crispy-skinned Sea bass served with a Champagne beurre blanc, parsnip purée, and sautéed baby spinach



Main course Paired with Red Wine

Stuffed Quail with Foie Gras and Chestnuts

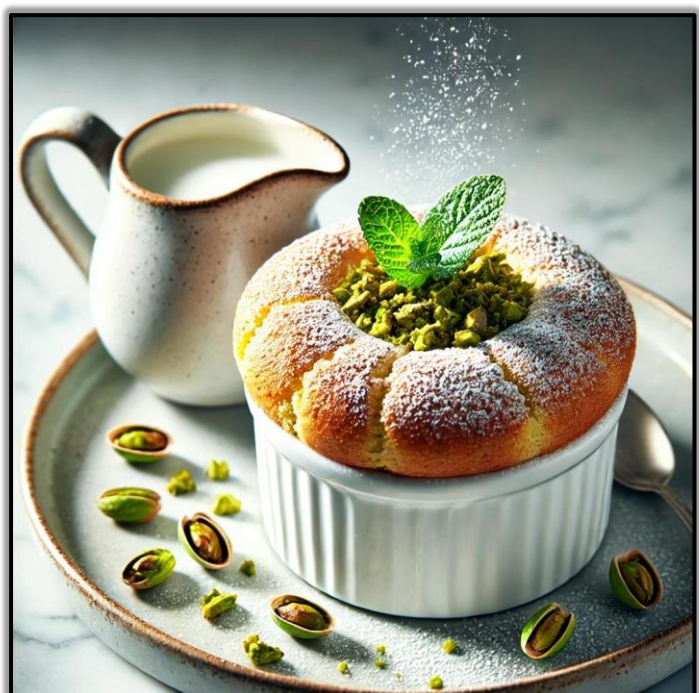
Roasted quail filled with a luxurious foie gras and chestnut stuffing, served with a Madeira jus and truffle-infused parsnip purée.



Dessert Paired with Ice Wine

Pistachio Soufflé with White Chocolate Sauce

A light pistachio soufflé served with warm white chocolate sauce poured tableside, garnished with crushed pistachios and a dusting of powdered sugar.



9-Course Menu

\$110 per Person

Amuse-Bouche Paired with Rose Wine

1. Lobster Medallion with Pea Panzerotti

Butter-poached lobster medallion served atop a delicate pea-stuffed panzerotti, finished with saffron cream and microgreens.



2. Wagyu Tartare

Hand-chopped A5 Wagyu beef tartare, delicately seasoned with fleur de sel, yuzu kosho, and a drizzle of truffle oil, elegantly served on a lotus root chip.



Appetizer Paired with White Wine

Lamb Croquettes

Crispy lamb croquettes paired with a mint-yogurt dipping sauce and garnished with pickled shallots.



Soup

Crab and Corn Velouté

A silky sweetcorn and crab velouté infused with coconut milk, topped with a sprinkle of Aleppo pepper and a drizzle of chili oil.



Salad

Spicy Beef Salad

Thinly sliced seared beef tossed with mixed greens, grilled asparagus, cherry tomatoes, and a zesty Thai-inspired chili-lime dressing.



Fish Course

Pan-Seared Halibut with Saffron Velouté

Perfectly pan-seared halibut served on a bed of leek and fennel confit, drizzled with luxurious saffron velouté and topped with crispy shallots.

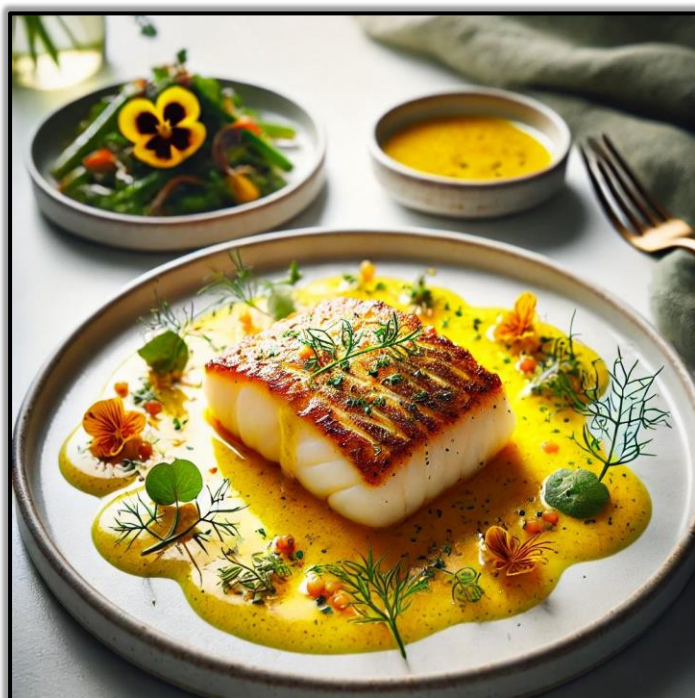


Plate Cleanser

Sorbet Trio

A refreshing trio of sorbets: lemon-basil, raspberry-champagne, and green apple-mint.



Main Course Paired with Red Wine

Venison Loin with Blackberry Port Sauce

Tender venison loin, pan-seared and served with a rich blackberry port reduction, accompanied by celeriac purée and roasted Brussels sprouts.



Cheese Course

French Cheese Board Platter

A curated selection of fine French cheeses, including triple-crème Brie, aged Comté, Roquefort, and Truffle Gouda, served with quince paste, fig jam, fresh grapes, toasted walnuts, and artisan bread.



Dessert Paired with Ice Wine

Coconut and Passionfruit Parfait

A frozen coconut and passionfruit parfait paired with a tropical fruit salad and white chocolate coconut crumble, garnished with toasted coconut flakes and a sprig of mint.

