



aperitif

malossol imperial caviar, sour cream
potato blinis



amuse bouche

crispy mascarpone cheese and truffle dumpling, edamame beans
alfalfa sprouts, espelette chili



appetizer

agnotti of duck
medley of forest mushrooms, porcini ravioli, foie gras



entrée

maldivian lobster carpaccio, reef fish tartare
poached quail egg, passion fruit dressing



cleanse

mandarin sherbet, fresh
blackberries and basil leaf



passion

legine fillet, saffron champagne risotto, beurre blanc foam
or
cape grim beef tenderloin, apple and goose liver tortellini
fondant potatoes, tomato avocado, red wine sauce



indulge

valrhona chocolate vantage, white chocolate praline, salty caramel sable, mango sorbet