



## Plat du Jour

30<sup>th</sup> July 2022

### 1st Course

Poached Lobster with Cauliflower Panna Cotta and Ikura

### 2nd Course

Carpaccio of Seabream and Scallop with Kaluga Caviar

### 3rd Course

Fresh Tagliolini with Kobe Tartare and Pan Seared Japanese Oysters

### Mains

Grilled Wagyu Tenderloin with Bone Marrow and Truffle

(Upgrade to Japanese Miyazaki RM258)

or

Roasted Lamb Rack Persillade with Ratatouille and Smoked Paprika

or

Pan Seared Atlantic Cod with Hokkaido Scallop and Syrah Reduction

### Dessert

Mango and Pineapple Glacé

or

Chef Selections of Artisanal le Fromages

Coffee or Tea