



East Meets West Lunch Menu

Poached blue river lobster

Thai pomelo salad with young garden cress, dried shallots, sweet salty dressing and coriander emulsion



Light spiced tomato and lemongrass velvet soup

Tender duck comfit wontons and chive oil drops



Steamed Scandinavian halibut

Green peppers corn, pineapple-tamarind sauce, steamed selection of Hom Mali rice and braised Pak-Choy



Passion-fruit cheese cake slice

Warm banana chiffon tart, mix berry compote and marbled pineapple-coconut sorbet



Mocha

Fruit jellies, soft macarons and Thai sweets





Western Lunch Menu

Ombre Chevalier et Thon Philippin

Smoked artic char, yellow fin tuna salsa candles with organic garden lettuce leaves, spiced cucumber relish, passion fruit-virgin olive oil drops and horseradish vinaigrette



Chapon d'or en consommé

Double boiled golden capon essence with floating beads, duck liver custard, forest mushroom wontons, root vegetable jewels and aged Sherry drops



Rôti de fleton Scandinare à l'oignon braisé

Roasted Scandinavian Halibut under braised onion and arugula crust with comfit potato cylinder, bar of day fresh young market vegetables and grain mustard-sorrel beurre blanc



Tarte aux pommes caramélisées

Caramelized apple tart with Baileys ice cream, seasonal berries and calvados granite



*Fine selection of coffee and teas
Selection of home-made after meal sweet treats*

