

# Le Menu Dégustation

For 2 Persons, minimum

## *Le Caviar*

*King Crab Panna Cotta, Fennel, Osetra Caviar*



## *L'Huitre Special Cadoret*

*Warmed Oysters, Autumn Truffle, Bellota Ham*



## *L'Oursin*

*Sea Urchins, Quail Eggs, White Miso Emulsion  
Sea Urchin Toast*



## *Bar de Ligne et Langoustine*

*Wild Sea Bass, Langoustine, Vegetables, Spicy Coconut Sauce*



## *Le Foie Gras*

*Grilled Duck Foie Gras, Artichokes & French Beans, Hazelnut*



## *Le Filet de Boeuf*

*Prime Beef Tenderloin, Cep Mushroom Risotto,  
Onion Relish, Bone Marrow, Brown Jus*



## *Le Plateau de Fromages*

*ON Dining Cheese Selection*



## *Le Dessert Dégustation*

*Selection of 5 Desserts in Dégustation Size*



## *Petits Fours*

**\$1,888 per Person**

All prices are subject to a 10% service charge.  
Some dishes may contain nuts, wheat or garlic trace