

Christmas Menu (18th December to 01st Jan)

STARTER

Marinated obsiblu shrimp, cabbage variations, bottarga, passion fruit vinaigrette

-or-

Homemade foie gras with shiitake mushrooms, apple fruit, duck consommé jelly with sake

MAIN COURSE

Slowly braised beef cheek, polenta, carrots stewed with whisky, seared foie gras, truffled jus

-or-

Seared scallops à la plancha, potato risotto, Joinville sauce, Caviar

DESSERT

Tahitian vanilla “feather”, bergamot-soaked sponge cake, crème brûlée heart, crispy lime biscuit

-or-

Inspired by an Eton Mess, exotic fruits, Niaouli-flavored cream, crunchy meringue

DRINKS

With a half-bottle of Champagne...and a souvenir of the Moulin Rouge per couple!

Child Menu (6-11 years old)

STARTER

Mini Ham and Boursin Cheese Wrap

MAIN COURSE

Breast of Chicken Roasted, Sautéed Grenaille Potatoes, Chicken Jus

DESSERT

Homemade Chocolate Mousse, Pecan Nut Cookie

DRINKS

Fruit Juice