



Degustation Menu

Amuse Bouche

Foie Gras Profiterole with Sweet Miso Glaze and Candied Walnut Crunch.

Entrée

Chinese, Jerusalem and Globe Artichokes with Lemon Confit and Provençal Olives,
Truffled Olive Oil Pudding and Fennel Cream

Fish

Shore Crab Congee with Scallop and Tapioca Dumpling with
Spring Onion and Chive Bud Sprouts.

Meat

Rib Roast of Black Angus Beef and Slow-Braised Ox Tail
Toasted Quinoa and Walnut Pesto with Madeira Jus

Pre-Dessert

Violet and Milk Jellies with White Chocolate Caramelised Almond

Dessert

White Chocolate Snowball with Roussette de Savoie Braised Golden Pineapple
Passion Fruit and Mango Gelee and Coriander Seed Ice Cream.

Alan White et son equipe aux fourneaux