



ADVENTURE

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\$248 PER PERSON

WINE ACCOMPANIMENT AT ADDITIONAL \$148

PREMIUM WINE ACCOMPANIMENT AT ADDITIONAL \$298

CHEESE SUPPLEMENT AT ADDITIONAL \$28

CELERIAC, APPLE, PICKLED MUSTARD, WALNUTS

SMOKED TROUT CANNELLONI

CHAMPIGNON, LENTIL MOUSSE

HOKKAIDO CORN, LIME OIL

NASU, SESAME

NEW HARVEST AQUITAINE OSCIETRA CAVIAR

HASS AVOCADO, BASIL, GRAPEFRUIT, SANSHO PEPPER

STEAMED HAIRY CRAB, CORN, LEMONGRASS

LIVE HOKKAIDO SCALLOP, ALMOND, CURRY OIL

BLUE LOBSTER, WILD MUSHROOM, GINGER, SESAME, YUZU

CELERIAC, BLACK WINTER TRUFFLE, SOY

ATLANTIC COD, MISO, OXTAIL, ROOTS

ORGANIC LAMB, FERMENTED HOKKAIDO MILK, CITRUS

ROYAL PIGEON ROASTED ON THE BONE, GIROLLES, SHIMEJI, NORI

STRAWBERRY EMULSION, BASIL OIL, STRAWBERRY SORBET

BLOOD ORANGE, CHOCOLATE, HONEY TUILE



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GRAND CHEF RELAIS & CHÂTEAUX: EMMANUEL STROOBANT

CHEF DE CUISINE: KIMKEVIN DE DOOD

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVT TAXES.