

SERVICE PREMIER **OFFER**

9.00 pm





LIFT TICKET FOR THE 1ST FLOOR

PRIVILEGED SEATING CLOSE TO THE BAY WINDOW

GLASS OF CHAMPAGNE AS AN APERITIF

TASTING MENU

Appetiser

Starter

Duck foie gras, cherry and Sichuan pepper chutney and toasted brioche

Main courses

Scallops à la plancha, peas and glazed carrots, Champagne sauce and

Leg of lamb, Anna potatoes, eggplant caviar, fried zucchini flower and smoked soy butter

Dessert

Guanaja chocolate crisp cake, light vanilla cream and raspberries

WINES + MINERAL WATERS + COFFEE
DELICACIES WITH COFFEE

SELECTION OF FINE WINES

fiji

For groups of 10 persons or more, a single menu including a same starter,

