

CAROUSSEL

1ST COURSE

choose one:

LOBSTER BISQUE

chive chantilly

ALBACORE TUNA CRUDO

fennel and tomato salad,
lemon vinaigrette

2ND COURSE

SHELLFISH STEAMER

mussels, clams, wild prawn,
hokkaido scallop, white wine,
garlic, lemon, herbs, tomatoes

3RD COURSE

SORBET

with sparkling wine



5TH COURSE

BERRY AND WHITE CHOCOLATE CLAFOUTIS

warm with vanilla bean ice cream

4TH COURSE

choose one:

RACK OF LAMB

crusted with dijon and fresh herbs,
provençal tomato, baby bell
peppers, french green beans,
roasted fingerling potatoes

BEEF TENDERLOIN

black peppercorn, thyme, red wine jus,
provençal tomato, baby bell
peppers, french green beans,
roasted fingerling potatoes

PROVENÇAL LOBSTER TAIL

provençal tomato, baby bell
peppers, french green beans,
roasted fingerling potatoes

BOUILLABAISSE

prawns, scallops, mussels, clams and
fish, served with gruyère et la rouille

POISSON DU JOUR

chef's daily fish creation
provençal tomato, baby bell
peppers, french green beans,
roasted fingerling potatoes

GREEN CHICKPEA CAKES

provençal tomato, baby bell
peppers, french green beans,
roasted fingerling potatoes

\$110 PER PERSON

This menu is for large parties of 8 to 24 people. | 20% service charge, 2% booking fee, and taxes will be added to the bill. | We ask that you confirm the number of people in your party one day prior to your reservation, as the confirmed number of people is the minimum number you will be billed for. | A deposit is required upon booking.

Separate bills are not available for groups larger than 8. | Subject to change without notice.