



Plat du Jour

15th January 2022

1st

Duo of Irish Oysters with Uni and Ikura

2nd

Seared Scallops with Shaved Truffles and Celeriac Chips

3rd

Free Range Chicken en Croûte with Foie Gras and Red Wine Sauce

Mains

Roasted Wagyu with Homemade Gnocchi and Sauce Soubise

or

Japanese Hirame with Sautéed Spinach and Miso Noisette Sauce

Dessert

Banana Eclair with Crème au Chocolat and Grand Marnier Ice Cream

or

Chef Selection of Artisanal Les Fromages

Coffee or Tea