



*aperitif*

malossol imperial caviar, sour cream  
potato blinis



*amuse bouche*

crispy mascarpone cheese and truffle dumpling, edamame beans  
alfalfa sprouts, espelette chili



*appetizer*

agnotti of duck  
medley of forest mushrooms, porcini ravioli, foie gras



*entrée*

maldivian lobster carpaccio, reef fish tartare  
poached quail egg, passion fruit dressing



*cleanse*

mandarin sherbet, fresh  
blackberries and basil leaf



*passion*

yellow tail king fish, saffron champagne risotto, beurre blanc foam  
or  
black angus beef tenderloin, apple and goose liver tortellini  
fondant potatoes, tomato avocado, red wine sauce



*indulge*

valrhona chocolate vantage, white chocolate praline, salty caramel sable, sweet carrot sorbet