

MENU

*New Year's eve*  
*2026*

31ST DECEMBER 2025

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APPETIZERS

LOBSTER AND FINGER LIME SAMOUSSAS  
WASP ROUGAIL AND GREEN MANGO SPRING ROLL  
CHAYOTE-LEAF AND FRIED SAUSAGE SAMOUSSAS  
DUCK AND OCTOPUS CROMESQUIS

STARTERS

FOIE GRAS BAR

PAN-SEARED, POACHED, TERRINE, SERVED WITH HOMEMADE BRIOCHE,  
CHUTNEY AND FLAVOURED SALT

TARTARE BAR

ACCORDING TO YOUR PREFERENCE : FISH, MEAT, CRUSTACEANS

FRESH AND BAKED OYSTERS

SELECTION OF LOCAL FISH : CONFIT, SMOKED, GRAVELAX OR TATAKI

COCONUT PALM HEART SALAD WITH KALAMANSI DRESSING

BABA PICKLES, BLACK TIGER PRAWNS, SEAFOOD CHORIZO & FINGER LIME

MOSAIC MAKI-SUSHI

MINI SKEWERS OF DUCK BREAST GLAZED WITH PASSION FRUIT AND SPICY MACADAMIA NUT CRUMBLE

OYSTER ASPIC, CUCUMBER WATER, CHAMPAGNE MARINIÈRE GEL, PICKLED CABBAGE AND "CRISTAL" CAVIAR FROM MAISON KAVIARI

SQUID-INK CREPE ROLL, LOBSTER RILLETES, CITRUS GEL, SALICORNE AND GREEN MANGO VINAIGRETTE

ON THE PLANCHA

SCALLOPS, LINE-CAUGHT SEA BASS FILLET, "RED PINEAPPLE" FISH  
FILLET, LOBSTER

WAGYU BEEF FILLET, VENISON LOIN, TRUFFLE-STUFFED CAPON  
SUPREME

## SAUCES

PASSION-FRUIT FISH CURRY SAUCE  
LYCHEE AND CAVIAR BEURRE BLANC  
LOBSTER BISQUE WITH COCONUT MILK  
CHAMPAGNE SUPREME SAUCE  
RICH MOREL SAUCE

## MAIN COURSE

LAMB MASSALÉ  
STIR-FRIED PRAWNS AND PALM HEART FLAMBÉED WITH OLD SAVANNA RUM  
BLACK PORK ROAST WITH MUSHROOMS  
TOOTHFISH BLANQUETTE WITH SHELLFISH AND YELLOW WINE

## SIDE DISHES

BURNT CAULIFLOWER MOUSSELINE WITH SQUID INK  
"PINPIN LA KOUR" GRATIN WITH TRUFFLE  
OLD-FASHIONED MASHED TARO WITH ROASTED HAZELNUTS  
PUNTALETTE RISOTTO WITH AGED PARMESAN AND SAFFRON PISTILS  
ASSORTMENT OF GLAZED VEGETABLES

## CHEESE

AOC CHEESE PLATTER WITH ITS JAMS' SELECTION

## DESSERTS

CROQUEMBOUCHE 2026  
CHAMPAGNE/LYCHEE ENTREMET  
LOCAL CHOCOLATE ROLL FLAVORED WITH GINGER  
RED FRUIT NOUGAT GLACÉ  
ASSORTMENT OF MIGNARDISES  
(ESPELETTE PEPPER CHOCOLATE TARTLET, COCONUT/PINEAPPLE MACARONS, ROSE AND LYCHEE TARTLET)  
SELECTION OF CHOUX PASTRIES  
(MILK CHOCOLATE & PASSION FRUIT, SWEET POTATO & LIME, TANGOR COFFEE)  
CASCADE OF SEASONAL FRUITS

## DRINKS

1/2 bottle of champagne per person, still and sparkling water, tea, coffee.  
The 1/2 bottle of champagne can be replaced by a wine package with a credit of 35€ per person.

