



Fine Dining tasting menu

Oxtail raviole, beef consommé with chuan chuan spices

Mushroom Tartlet with Hazelnut Praliné and Fresh Herbs

Blue lobster civet braised in Pinot Noir, butter-confited potatoes

Truffled soft boiled Egg in Red Wine Sauce (Meurette Style)

Braised wagyu beef cheek, red wine sauce, Indonesian rawon daging spices

Roast Pigeon with Celeriac and a Plant-Based Peppercorn Sauce

Spring Vol-au-Vent, Sweetbreads, Snails, Albufera

Pastry chef selection

Fruit platter