



Taste of East and West

Six Course Tasting Menu

Chef Choice Amuse Bouche

Yellow Fin Tuna

Seared | Shichimi Spiced | Watermelon Radish | Pickled Cabbage | Horseradish | Dashi
Domaine de Paris Rose | Cotes de Provence | France

Lobster Ravioli

Boursin Cheese | Truffle Oil | Pumpkin Chorizo Sauce
Chablis Chardonnay | William Fevre | Burgundy | France

Diver Sea Scallops

Tomato Jam | Burnt Cauliflower Puree | Beech Mushroom | Chick pea Crumbs | Sherry Reduction
Kung Fu Girl Riesling | Charles Smith Winery & Vintners | Washington State

Chef Choice Intermezzo

Grouper

Kalaspice | Seared | Mushroom Risotto | Corn Puree | Truffle Corn Sauce
Ruffino Lumina | Pinot Grigio | Venice | Italy

Or

Beef

Seared Beef Tenderloin | Blue Cheese Stuffed Potato Cake | Porcini Jus
Kendal Jackson | Merlot | Sonoma County | California

Petit Antoine

Asian Pear Compote | Mandarin Caramel Sauce
2005 Ferreira Ruby Port Wine

Prix Fixe Menu 6 course CI\$ 95

Prix Fixe Menu Including 6 Course Wine Pairing CI \$ 160

15% Service Charge added to all checks | All prices in CI\$ (Exchange Rate CI\$ to US\$ 1.25)