



**French-Asian Fusion Cuisine
5-Courses Dinner Menu**

Chaîne Des Rotisseurs

28 July 2018

Canapes

Foie Gras Chawanmushi
Seared Scallop with Parmesan
Crispy Brioche with Gorgonzola and Poached Pear
Salmon Tartar Crostini with Poached Quail Egg, Kaviari Tobiko

Liquid Gold Prosecco

Appetiser

Cocktail of White and Green Asparagus
Sudachi Ponzu, Crystallized Watermelon

*Waimea, Gruner Vetliner
2016*

Soup

Truffle Infused Cream of Pigeon Broth,
Shaved Summer Truffles

*Waimea, Gruner Vetliner
2016*

Fish

Pan-fried Fillet of Hake
Parsnip Puree, Passionfruit Béarnaise, Oscietra Caviar

*Waimea, Sauvignon Gris
2014*

Intermezzo

Raspberry Sorbet

Beef

Kagoshima Wagyu Beef Hobamisoyaki
Eringi Mushrooms, Désirée Potato

*Torres Atrium Merlot
2016*

Dessert

Compressed Cantaloupe with Sour Accented Pistachio Snow

Weinrieder, Holzer Roter Eiswein St. Laurent

Mignardises

Martel NCF