

World Chaîne Day at Champignons

DEGUSTATION MENU

{ by Gary Chang }

Pre-Dinner



Searched Tuna Nicoise with Smoked Quail Egg
Beef Tartare with Shaved Truffled Egg Yolk
Foie Gras Sphere

Raventós i Blanc 'Blanc de Blancs,' Spain 2017

Amuse Bouche



Scramble Egg with Caviar, Potato and Leek
Red wine and raisin bread & yuzu butter

Salmon Trout Confit with Salmon Roe



Escabeche Sauce, red onion, carrot, shaved fennel and rice cracker
Gobelsburg Gruner Veltliner, Austria 2018

Argentinian Red Prawn Royale



Crustacean custard, cauliflower and tarragon form
CornuHautes Côtes de Nuits Blanc, France, 2018

Searched Nordic Halibut



Crabmeat egg mimosa with soubise, young broccoli and English curry cream sauce
Carrick 'Unravelled' Pinot Noir, New Zealand, 2019

Or

Smoked Australian Angus Beef Tenderloin



Green asparagus puree, foie gras Scott egg and truffle beef jus
Bruno Rocca Nebbiolo, Italy 2018

Easter Egg



Elderflower whipping ganache, pink guava, sponge and lychee sorbet
Pete's Pure Moscato, Australia, NV

Coffee or Tea

Petit Four