

MENU GRAND PRIX '24

STARTERS

Oysters	12 for 54	24 for 108
Seafood platter		MP
Shrimp cocktail (5), XO cocktail sauce, fresh horseradish		55
Heirloom tomato salad, rhubarb mostarda, burrata, truffled peaches, grilled peaches		45
Red tuna tartare, avocado puree, daikon salad, coriander, crispy onions		52
Crab salad, tomatoes, avocados, melon radishes, crispy shallots		48
Burrata (250g), rhubarb mostarda, grilled asparagus, Cochons Tout Ronds prosciutto, truffle		65

MAIN COURSES

Grilled shrimp (5), garlic butter		55
Grilled octopus, smoked potato, chorizo, pepper coulis, chimichurri		64
Grilled branzino filet, romesco sauce, sundried tomatoes, zucchini, Niçoise chicory		62
Grilled striploin steak, Bordelaise sauce, smoked potato, green beans, Soubois butter		65
Grilled Tomahawk steak, chimichurri, Bordelaise sauce, parmesan and truffle fries		195
Wild mushroom and black truffle risotto		48
Soubois lobster spaghetti		58
Mixed grill		MP

MENU TABLE D'HÔTE

115\$ PER GUEST 12 & +

1st course

12 oysters
or
Shrimp cocktail (5)
or
Red tuna tartare, avocado purée, daikon salad, coriander
or
Green salad, tomatoes, cucumber, radish, melon, lemon vinaigrette

2nd course

Sirloin steak, Bordelaise sauce, green beans, smoked potatoes, Soubois butter
or
Wild mushroom risotto, black truffle
or
Soubois lobster spaghetti
or
Grilled Branzino, romesco sauce, tomato, zucchini, niçoise chicory

[Optional dessert +15\$]

SHARING MENU

145\$ PER GUEST 12 & +

1st course

Seafood platter
(1 per 4 guests)

[Optional dessert +15\$]

2nd course

Mixed grill platter
(1 per 4 guests)