



A PARISIAN SOIRÉE

AMUSE BOUCHE

Fines de Claire Oyster served with aged balsamic pearls

COLD SAVOURY

Hokkaido Scallop and Prawn Crudo John Stone Smoked Salmon Avocado Tomato Cucumber and Dill Sandwich

HOT SAVOURY

Dungeness Crab Croque Monsieur Duck Á L'Orange Bon Bons Wild Mushroom Bourguignon Vol Au Vent French Beef Pie

SCONES

Fresh Baked Cinnamon Raisin Scone served with clotted cream and strawberry jam

FREE-FLOW SWEET DESSERT

Earl Grey Macaroon
French Lavender Honey & Citrus Jelly
Petit Blueberry Cake
Valrhona Chocolate Fudge Cake
Lemon Meringue Tart
Signature Mango Cake
Cheese Soufflé
Fresh Fruits

BEVERAGE

Freshly Brewed Coffee or Tea (unlimited servings)



Terms and conditions apply. Menu is subject to change without prior notice.