



MENU

# SMALL GATHERING

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## PLATTERS

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- Cappuccino warm pumpkin, chestnuts and truffle honey
- Crispy Pani-puri, king crab, jabanese mayo, chives & zest lemon
- Cromesqui of snail
- Exotic salmon salad flavored with pineapple
- Foie Gras lollipop, Granny smith
- Foie Gras macaroon ,almond gelee
- Foie Gras panna cotta, strawberry jelly
- Gressini served with Tapenade and chives cream

## PLATTERS

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- Persian feta, thyme waffle, candied fig, truffle honey fig balsamic
- Quail egg with black truffle and pecorino
- Rainbow rice rolls with sweet chili sauce
- Salmon rilette flavored with curry served on toasted bread
- Salmon Tartar served with crispy pani-puri, spicy mayonnaise
- Sea bass or sea bream, Marinated sashimi, wasabi, rice vinegar
- Guacamole & vegetables chips

## PLATTERS

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- Smoked salmon served with fresh cream, lime and blinis
- Snail with garlic butter
- Toast or blinis, cecina, datterino, chervil,
- Toast or blinis, quail egg mimosa, chive
- Toast or blinis, smoked salmon, wasabi cream
- Vegetable crudités with Tapenade (Radish, sucrine, endive, colored carrots, cucumber, celery)
- Wagyu Beef tataki, with asparagus, marinated with truffle dressing

## PLATTERS

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- Assorted Mini quiche : goat cheese, leek, mushroom, tartiflette, smoked salmon, onion, foie gras
- Mini tart, tomato concassé, asparagus, black olive, goat cheese
- Mini tart, burrata, botarga, white balsamic glaze
- Mini tart, cocktail, shrimp
- Mini tart, eggplant , basil, baby artichoke, pecorino
- Mini tart, foie gras, mango chutney
- Mini tart, guacamole, piquillos, coriander, sundried tomato
- Mini tart, onion compote, anchovy

## SALADS

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- Almond-crusted safrito couscous with cranberry and tex mix vegetables tossed with vinegrette
- Asian beef salad, soba noodles, spring onion, tomato, soya sauce and lemongrass
- Asian crispy chicken, gems lettuce, cucumber with crispy noodles and soya sesame sauce
- Asian teriyaki beef salad with mange-tout, carrot, toasted sesame and Asiatic sauce
- Beluga lentil salad with crunchy vegetables & aged balsamic dressing
- Green bean salad with cherry tomato & White truffle dressing

## SALADS

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- Braised Mixed seafood salad, confit lemon, mesclun leafs, green olive
- Chayote with mixed green salad ,fava beans, turkey rashar served with tomato seed vinaigrette
- Chick pea, kidney beans, kale, red cabbage with honey mustard dressing
- Colored Beetroot with agrumes, baby spinach & ricotta cheese with white balsamic honey dressing
- Grilled marinated spicy shrimps, sesame romaine lettuce, datterino tomatoes, agrumes and citrus dressing
- Kale lettuce mixed with avocado hass and carrot, ricotta cheese



## SALADS

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- Crab Hawaiian salad with granny smith pineapple, mango with cherry vinaigrette
- Cuban style salad, feta, cilantro, crunchy radish, avocado with crispy tortilla served with mildly avocado dressing
- Endive salad, cherry tomato, green apple, Roquefort and honey dressing
- Fennel salad, with feta, fresh dill, pomegranate and orange dressing
- Fennel, roasted golden and red beetroot, hazelnuts reduction
- Mixed shaved asparagus, watercress and orange with poached quail eggs

## SALADS

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- Mediterranean confit vegetables & orzo pasta with pistachio pesto dressing
- Mediterranean red & white quinoa with cranberry, feta, celery, dry raisin, mint and lemon oil sauce
- Mediterranean roasted vegetables, roasted almonds, lemon-scented olive oil
- Orecchiette pasta, sweet corn, datterino, kidney beans fresh basil, house vinaigrette
- Quinoa salad with matignon vegetables salad
- Red cabbage salad, apple juice and pomegranate dressing, dry apricot, kale and carrot julienne

## SALADS

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- Traditional Caesar salad made with baby Gems lettuce, grilled chicken and crouton
  - Traditional Greek salad, feta, black olives, tomatoes, cucumber
  - Vietnamese Rice noodles salad , sweet basil, carrot, red capsicum, peanuts
  - Warm sweet potatoes salad with broad beans and peas.
  - Water melon, feta, datterino tomato, fresh mint salad and seeds
  - Zucchini & fennel with granny smith apple, hazelnut & shaved asparagus
  - Lacquered duck salad, mesclun with agrume and plum sauce
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## MAIN COURSE

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- Pan-fried Milk fed Veal tenderloin with rosemary
- Roasted Grain fed Angus beef tomahawk
- Pan-fried Grain fed Tenderloin Rossini
- Colorado lamb rack
- Mini Wagyu burger with braised onions, homemade sauces
- Blue/Bleu Lobster risotto, parmesan, asparagus, basil oil
- Confit Seabass, fresh herbs, shaved fennel
- Roasted Wild Carabinero shrimp, marinated with mandarin oil
- Pan fried Chicken breast stuffed foie gras, black truffle with Wild mushroom sauce

## MAIN COURSE

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- Traditional pot au feu served with joel robuchon potatoes puree
- Traditional fish siyyadieh
- Roasted pumpkin with feta cheese, wild rocket and seeds
- Seafood & squid ink pasta salad, shrimps, calamari, ginger pickles, shitake mushroom
- Teriyaki chicken, soba noodle, wasabi mayonnaise

## VEGETERIAN MAIN COURSE

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- Vegetables tempura
- Vegetarian lasagna
- Vegetarian couscous with saffron semolina and goji berry
- Stir fry tofu, broccolini and carrots flavored with cumin powder
- Roasted maize with jerk butter
- Vegetarian tomato saffron Paella with Provençal Grilled vegetables (vegan)
- Carnaroli Risotto with mushrooms and Truffle

## SIDES

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- Potato Gratin Dauphinoise
- Vegetables lasagna, homemade pasta gravitated with Béchamel sauce
- Pan fried polenta and black olive
- Creamy polenta and mascarpone with Mandarin oil
- Roasted Mashed carrot cooked with orange juice and cardamom
- Puree of Barigoule Artichoke
- Vegetarian coco beans Cassoulet with Plums tomato concassee and
- Smoked cauliflower puree
- Joël Robuchon mashed potato and truffle flavor

## SIDES

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- Mashed celeriac with Madagascan Vanilla
- Niçois tian, eggplant caviar, grilled zucchini, confit onion, tomato, thyme, garlic
- Roasted potato La Ratte with Garlic Lautrec, French thyme
- Braised fennel with orange juice, cardamom and star anise
- Roasted Heritage carrot
- Carnaroli Risotto with asparagus optional Truffle, wild mushroom
- Roasted artichoke, Potato pompadour, black olives and pink Garlic
- Couscous Tajine with Goji berry, almond flake and coriander
- Quinoa risotto and Mirepoix vegetable
- Pearl barley risotto and parsley



## CHEESE

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- Cheeses Buffet, selection of cheeses AOP served with bread
- Cervelle de Canut, puff pastry and truffle honey

## DESSERTS

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- Assorted mini tarts
- Assorted macaroons
- Assorted mini pastry choux or éclairs
- Brioche Pain Perdu with vanilla ice cream
- Original crêpe Suzette with vanilla ice cream
- Exotic fruit salad infused with goji berry and star anise
- Grilled pineapple and Madagascar vanilla served with coconut ice cream
- Sabayon and fruits

