

SHELLFISH TAILS

BY CHEF ERIC BERRIGAUD

THE MENU

\$60++ PER PERSON

Quail Mimosa Egg Croûton
Shrimp Tempura & Tobiko



Langoustines from Brittany Spring Roll
Celeriac Root "Remoulade", Green Apple, Crustacean Jelly



Truffle Surprise & XO Sauce
Canadian Lobster Truffle, Beurre Blanc Siphon



La Plantation Sea Salt Pan-Steamed Black Tiger Prawn
"Tom Yum Goong" Hot & Sour Prawn Consommé, Sour Cream,
Watercress Oil



"Les Demoiselles du Mékong"
Blue River Prawns, Green Asparagus, Kulen Vanilla Pod &
Khmer Pomelo Sauce



Spiny Lobster Ravioli
Coriander & Ginger, Taleggio Kaffir Lime Sauce



Brittany Shortbread
Phokeethra Mango Mousse & Raspberry Panna Cotta, Sherbet



Coffee or Tea
Samai Rum Baba Citrus

Price is in USD, exclusive of 7% service charge & 10% VAT.