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TEN-COURSE VEGETARIAN MENU

Sample Menu (subject to changes)

AMUSE-BOUCHE

CAULIFLOWER PANACOTTA, RED CABBAGE JUS, ESSENTIAL OILS
semoule de chou-fleur en panacotta, jus de chou rouge, huiles essentielles

VEGETARIAN TRILOGY

BURRATA, OLIVE OIL, STRAWBERRY GAZPACHO
FARM EGG SABAYON, TOAST MELBA, TRUFFLE
TOMATO GELÉE, GERANIUM, CORN VELOUTÉ
buratta, huile d'olive, gaspacho de fraise acidulée
oeuf de poule en sabayon, toast melba, truffe
gelée de tomate, géranium, velouté de maïs

ZUCCHINI CANNELLONI

PUMPKIN SEEDS, OLIVE, LEMON CONFIT, TEMPURA FLOWERS
graines de courge, olive, citron confit, fleurs en tempura

LEMONGRASS ROYALE

CAULIFLOWER, WILD FENNEL EMULSION
choux fleur, émulsion de fenouil sauvage

ROASTED CELERY ROOT

SEAWEED BUTTER, SHIITAKE DASHI, GINGER
roti au beurre d'algues, dashi de shiitake, gingembre

CARAMELIZED TOFU

SPICY LAVENDER HONEY, TURNIP AND PORCINI, CHICKPEA JUS
caramélisé au miel de lavande épicé, navet farci aux cèpes, jus de pois chiches

SELECTION OF ARTISAN CHEESES

sélection de fromages affinés

RED BERRY SORBET

LEMON CREAM, BASIL AND RED BELL PEPPER
crème prise au citron, basilic et poivron rouge

LYCHEE & GRAPEFRUIT

CRISTALLINE ROSE WATER, MASCARPONE
cristalline à l'eau de rose, mascarpone

MIGNARDISES CART

chariot de mignardises

Menu 250

Standard Pairing 150

Grand Pairing 350

A 20% service charge will be added for all food and beverages

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne
illness, especially if you have certain medical conditions