

# THE MARCH LOBSTER CELEBRATION

## “LA LANGOUSTE ”



### THE FOUR COURSE LOBSTER MENU

Baguette & Lutèce truffle butter

#### **Première assiette**

Chilled lobster salad “Parisienne” with avocado, red peppers & raspberry gaspacho

#### **Deuxième assiette**

The fresh pea soup with porcini, chestnut & lobster “Royale”

#### **Troisième assiette**

The grilled lobster tail, potato crispy, lobster & lemon confit jus

#### **Quatrième assiette – les desserts choice of**

Warm Chocolate « Gianduja » fondant, white chocolate & passion fruit ice cream & salted caramel sauce

Crème brûlée with North Queensland vanilla bean & cassonade crispy pastry

The traditional Floating Island, “Les oeufs a la neige”

Two farmhouse French cheeses, lavosh & baguette

**85.0 per person (min. two person)**  
**125.0 per person with matching wines**

Menu subject to market availability