

THE 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

Apple tart “fine”, vanilla bean ice cream, semi whipped cream

Two farmhouse French cheeses, lavosh & baguette

99.0 per person (min. two person)
145.0 per person with matching wines

Menu subject to market availability