

# THE AUGUST LOBSTER CELEBRATION “LA LANGOUSTE POUR LES GOURMETS ET GOURMANDS”



## THE FOUR COURSE LOBSTER MENU

Baguette & Lutèce truffle butter

### **Première assiette**

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

### **Deuxième assiette**

The fresh pea soup with black truffle & chestnut “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 &alted 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