

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



THE FOUR COURSE LOBSTER MENU

Baguette & Lutèce truffle butter

Première assiette

Chilled lobster tail “Parisienne en salade”, two colours

Deuxième assiette

The fresh pea soup, chestnut & lobster “Royale”

Troisième assiette

The grilled lobster tail light smoked with wild thyme, mushroom ragout, lobster & lemon confit jus

Quatrième assiette – les desserts choice of

Crème brûlée with North Queensland vanilla bean & cassonade crispy pastry

The traditional floating Island “Les oeufs a la neige”

Les profiteroles “Pauline”, Bergamot ice cream & warm chocolate sauce

Two farmhouse French cheeses. Apricots & saffron chutney, baguette

85.0 per person (min. two person)
130.0 per person with matching wines

Menu subject to market availability