

THE LOBSTER CELEBRATION

“LA LANGOUSTE ”



THE FOUR COURSE LOBSTER MENU

Baguette & Lutèce truffle butter

Première assiette

Chilled lobster salad “Parisienne” two colours, red peppers & raspberry gazpacho

Deuxième assiette

The fresh pea soup with porcini, 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

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

Crème brûlée with North Queensland vanilla bean & cassonade crispy pastry

Thin crust apple tart, semi-whipped cream & vanilla bean ice cream

Two farmhouse French cheeses, lavosh & baguette

Special Lobster 4 courses 85.0 per person

Special Lobster 4 courses with matching wines 130.0 per person

Order 24 hours in advance to avoid disappointment | Menu subject to market availability