

THE LOBSTER CELEBRATION

“LA LANGOUSTE ”



THE FOUR COURSE LOBSTER SPRING MENU

Baguette & Lutèce truffle butter

Première assiette

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

Deuxième assiette

The sautéed lobster meat, new season pea soup & porcini “Royale”

Troisième assiette

The grilled lobster tail, potato crepes, lobster 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

85.0 per person – minimum 24h in advance
135.0 per person with matching wines

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