



# SABRE D'OR

## GRAND CHAPITRE MENU



### CANAPES

Crispy pork | Seafood salad | Tzatziki spheres

### SCALLOP TARTARE

Scallop tartare with mango jelly, and coconut and yuzu dressing  
*Piper-Heidsieck Brut Non Vintage*

### AYUTTHAYA RIVER PRAWN

Poached river prawn with seafood velouté,  
zucchini puree, and brown garlic butter sauce  
*Champagne Vieille France, Brut NV*

### ASIAN-STYLE BOUILLABAISSE

Classic seafood soup with lobster and infused with Asian spices  
*Champagne Vieille France, Blanc de Blancs, NV*

### GINGER AND PINEAPPLE SORBET

### SEABASS BALLOTINE

Local organic seabass with roasted cauliflower puree,  
Osetra caviar, tom yum foam and clam sauce  
*Champagne Vieille France, Brut Rose, NV*

### BLACK PEPPER DUCK

Slow-cooked organic duck breast with potato and carrot puree,  
Hong Kong kale, foie gras and soya pepper sauce  
*Champagne Vieille France, Vintage 2006*

### PASSION FRUIT CHEESECAKE

Passion fruit jelly with cheesecake, vanilla cream,  
almond crumble and lemon sorbet  
*Villa Sandi Dolce, Moscato, Italy*