



À LA CARTE

GOURMET BREAKFAST

Viennoiserie

croissants, pain au chocolat, raisin bread

French toast with cinnamon

Crêpes & pancakes

Nutella, or maple syrup

French baguette

butter and marmalade

Bagel with smoked salmon

cream cheese, capers, red onion, lemon

Yogurt, muesli & fresh fruit

French cheese platter

Cold cut assortment

Breakfast muffin

scrambled eggs, cheddar, bacon

Eggs Benedict

Open sandwich, smoked salmon

avocado, tomato tartare, soft-boiled egg

Open sandwich, tomato & mozzarella

sliced Parma ham

Oatmeal porridge

dried fruits

Eggs, any style

scrambled, fried or an omelette, with bacon

Fresh juices

orange, apple



À LA CARTE

SOUPS

Creamy lobster bisque

Fish soup

aioli, croutons, grated Swiss cheese

Pumpkin soup

coconut milk and curry

Andalusian gazpacho

Cream of asparagus



À LA CARTE

HOT STARTERS

Crab ravioli

lobster bisque emulsion, carrot and courgette

Pan-seared foie gras

mango and ginger chutney, balsamic reduction, homemade brioche

Lobster arancini

fried lobster risotto, spiced tomato coulis

Chicken & mushroom vol-au-vent

puff pastry, cream sauce

Goat cheese purse

acacia honey, apple and raspberry chutney



À LA CARTE

COLD STARTERS

Mahi-mahi ceviche

lime, coconut milk, sweet potato

Lobster roll

celery, green apple, sweet-and-sour red onion

Tuna tartare

lime and avocado, a breath of wasabi

Shrimp salad

avocado, mango, cherry tomato, passion fruit vinaigrette

Goat cheese & smoked salmon

pink peppercorn, beetroot coulis

Salmon gravlax

lime, fennel, red onion

Steamed lobster méli-mélo

avocado, tomato, mango, cilantro, plantain chips

Creamy burrata

cherry tomatoes, basil pesto, pine nuts

Feta & watermelon

mint pesto, pine nuts



À LA CARTE

FISH & SEAFOOD

Asparagus risotto

shrimp, scallops, Parmesan crisp

Caribbean shrimp fricassée

coconut milk and ginger, steamed wild rice

Tuna two ways

tataki with soy and ginger, tartare with lime, sautéed vegetables

Roasted salmon fillet

pommes duchesse, asparagus, chorizo cream

Pan-seared octopus

sweet potato mousseline, Creole sauce emulsion

Cod fillet

herb mash, truffle quenelle, Champagne sauce



À LA CARTE

MEAT

Surf & turf

Angus beef fillet and lobster, gratin dauphinois, vanilla beurre blanc and truffle sauce

Seared duck breast

pea purée, market vegetables, morel sauce

Poultry ballotine with shrimp

creamy lobster bisque, mushroom risotto

Herb-crusted lamb chops

thyme jus, stuffed baby vegetables

New York strip, Angus beef

Sichuan pepper sauce, preserved shallots, purple potato

Ibérico pork pluma

chorizo sauce, pumpkin purée



À LA CARTE

PASTA & RISOTTO

Spaghetti alle vongole
clams, garlic, white wine, parsley

Traditional beef lasagne

Tagliatelle carbonara

Penne Alfredo
chicken, rocket salad

Spinach & goat cheese lasagne

Tagliatelle with shrimp
vegetables, Sicilian-style tomatoes

Penne with Roquefort
walnut halves

Lobster bisque risotto
shrimp

Morel & asparagus risotto
shaved Parmesan

Saffron risotto
scallops, chorizo crisps

Chicken & mushroom risotto
rocket salad

Truffle risotto
Parma ham



À LA CARTE

DESSERTS

Pavlova

French meringue, red berries

Vanilla & caramel tartlet

Raspberry & salted caramel cake

Chocolate cake

caramelised almonds

Caramelised apple tart

vanilla ice cream

Mango cheesecake

Classic lemon meringue pie

Chocolate tart

hazelnut praline

Vanilla cream puff

crushed hazelnuts

Banana tart

peanut sauce



THE SIGNATURE MENUS

LOBSTER IN FOUR ACTS

ENTRÉE

lobster bisque, coconut whipped cream

PRÉLUDE

mixed lobster salad with tomato, mango, avocado and coriander — or
lobster ravioli, asparagus cream and crispy leeks

SIGNATURE COURSE

traditional lobster Thermidor with slow-cooked wild rice — or roasted
lobster, purple potato purée and vanilla beurre blanc

DESSERT

crunchy chocolate praline with cocoa nibs — or banana tart,
peanut sauce



THE SIGNATURE MENUS

TRADITIONAL FRENCH MENU

SOUP

French onion soup — or pea soup with bacon

STARTER

seared foie gras, apple and raspberry chutney, homemade brioche — or
chicken and mushroom vol-au-vent — or snails flambéed with Pastis,
sautéed Ratte potatoes

MAIN COURSE

beef bourguignon with mushrooms and bacon, pappardelle — or duck
confit, sautéed potatoes and rosemary jus — or Dover sole with capers,
croutons, lemon and butter

DESSERT

vanilla crème brûlée — or chocolate mousse with caramelised popcorn —
or Paris-Brest — or apple tarte Tatin



THE SIGNATURE MENUS

TRADITIONAL CRÉOLE MENU

TO SHARE

cod fritters, stuffed crab, christophine salad, mango salad with lime,
conch pudding, Johnny cakes

MAINS

Colombo chicken stew with Creole rice — and shrimp or freshwater
“ouassous” stew with dumplings

DESSERTS

exotic fresh fruit platter, Caribbean coconut Mont Blanc, classic
vanilla custard



THE SIGNATURE MENUS

BBQ MENU

SALADS

Caesar — plain, chicken or shrimp; tomato-mozzarella with basil pesto; potato salad with egg and bacon; penne salad with garden vegetables; tabbouleh with mint, or seafood — plus every mezzé salad from the Oriental menu

GRILLED MEATS

beef — burger, rib of beef, sirloin, tomahawk, flank; chicken — leg, breast, thigh, skewer; lamb — chops, fillet; pork — fillet mignon, chops, hot dogs

GRILLED FISH & SEAFOOD

mahi-mahi, tuna, red snapper, calamari steak, shrimp skewers, lobster

SIDES

baked potato with sour cream, corn on the cob, vegetable skewers, gratin dauphinois, sautéed potatoes, Mediterranean vegetable tian, sweet potato purée, roasted fennel, Haitian riz djon djon, rice and beans, pilaf

SAUCES

pepper, bordelaise, morel mushroom, Creole, sauce vierge, beurre blanc, basil beurre blanc, chimichurri

DESSERTS

vanilla bean custard, cookies and brownies, lemon meringue pie, salted caramel cheesecake, fresh fruit tart



THE SIGNATURE MENUS

A MENU AROUND CHEESE

STARTER

goat cheese cromesquis with honey, apple and ginger chutney — or
truffled Gouda salad, sun-dried tomato, broccoli, apple and walnuts

MAIN COURSE

roasted salmon fillet, goat cheese and pink peppercorn, steamed spinach
— or seared beef fillet, blue cheese sauce and pommes Darphin

DESSERT

tiramisu mascarpone tartlet



THE SIGNATURE MENUS

VEGAN & GLUTEN-FREE

STARTER

houmous with extra virgin olive oil — or sweet potato soup with coconut milk

MAIN COURSE

gluten-free pasta with vegetables, crushed tomatoes and basil — or ratatouille niçoise with eggplant, courgette, onion and sweet pepper

DESSERT

fresh exotic sliced fruit — or vegan dark chocolate mousse with caramelised popcorn



THE SHOW MENUS

ORIENTAL DINNER

WITH BELLY DANCER AND FIRE DANCER
FROM 8 GUESTS

Traditional houmos
chickpea with sesame paste

Libanaise taboule
parsley, mint, tomato, boughour

Moutabal
puréed eggplant, sesame, yogurt

Fatouch
tomato, cucumber, salad, onion, sumac spice

Tzatziki
Greek yogurt, cucumber, lemon juice

Samboussek cheese
feta cheese pastry

Falafel
fried chickpea croquettes with cilantro

Babaganousch
roasted eggplant, tomato, onion

Olive salad

Batata harra
potatoes with oriental spices

Chich taouk
chicken skewers

Kefta
lamb skewers

Shrimp skewers

Corne de gazelle
cinnamon

Baklavas
pistachio & honey

Makrouts
semolina & date

Briouate
almond & orange blossom flavour



THE SHOW MENUS

ASIAN BUFFET

WITH FIRE DANCER

FROM 8 GUESTS

Varied sushi

salmon-avocado maki, shrimp California rolls, tuna nigiri, dragon roll, sashimi

Crispy spring rolls

pork or vegetable, served with nuoc-mâm sauce and sweet soy sauce

Thai green papaya salad

with peanuts and coriander

Wakame seaweed salad

with sesame-soy dressing

Rice vermicelli salad

with chicken and crunchy vegetables

Chinese cabbage

carrot and edamame salad

Meat and fish skewers

teriyaki chicken, beef satay, ginger and lemongrass shrimp skewer — delicately fragrant jasmine rice, wok-fried vegetables. Assortment of sauces: soy, sweet chilli and peanut.

Entremet litchi and passion

with fresh, fruity notes

Sweet spring rolls

with banana and chocolate

Fruit salad

with ginger syrup

Ask the chef in advance to replace any dish, or for food allergies and dietary restrictions.



THE SHOW MENUS

CARIBBEAN GOURMET DINNER

WITH CARNIVAL DANCERS

Crab cake

vegetarian, spicy salsa

Homemade lobster bisque

whipped lime cream

Méli-mélo of shrimps

avocado, tomato, mango, Creole sauce emulsion, plantain chips

Ti trou coconut ice cream

served with aged rum

“Surf and turf”

lobster Thermidor and Angus beef fillet with colourful carnival vegetables

Dark chocolate cake

with a passion fruit and mango heart

Ask the chef in advance to replace any dish, or for food allergies and dietary restrictions.