

BISTRO CANTER
DÉJEUNER SEMI-BUFFET AU CHAMPAGNE
4 AUGUST 2024

HORS D'OEUVRES

Freshly Shucked Oysters
Caesar Salad
Beetroot Quinoa
Fresh Tuna Niçoise
Steak Tartare • Avocado • Crispy Capers
(V) Goats Cheese • Honey • Walnuts & Figs Croûte
Red Mullet Escabeche • Pickled Red Onions
Melon Carpaccio • Shrimps • Pink Peppercorns • Citrus
Marinated Scallops • Pink Peppercorns • Kalamansi
(V) Green Asparagus & Leek Quiche

PLATS PRINCIPAUX

Please choose one of the followings

Crispy Squid

Herb Salad • French Fries • Garlic & Lemon Dip

or

Bouillabaisse

Rouille Croutons

or

Grilled Steak “Cote d’Azur”

Broccolini • Rosemary Roasted Potatoes

or

(V) Cauliflower Risotto

Toasted Pine Nuts • Green Apple • Crispy Capers

LES DESSERTS

Classic Mille-Feuille
Mango & Coconut Profiteroles
Bitter Chocolate Petit Pot • Hazelnuts
Lavender Poached Pear • Orange Custard
Strawberries & Elderflower Cream
Prune & Armagnac Tart
Cherry Clafoutis • Pistachio
Seasonal Sliced Fruits

Freshly Brewed Coffee or Fine Tea

\$858 PER PERSON WITH FREE POURING OF CHAMPAGNE AND SOMMELIER'S SELECTIONS
\$738 PER PERSON WITH SELECTED NON-ALCOHOLIC DRINKS

(V) Vegetarian Dish If you have any food allergies, please inform our staff.