

D I N N E R

AMUSE BOUCHE

**HOISIN-GLAZED ROASTED SABA MACKEREL
WITH WHITE TURNIP SALAD, CRISPY WONTON
AND CUCUMBER COULIS**

**MEDALLION OF BEEF
COMPLEMENTED WITH
FOIE GRAS CROQUETTE AND ASIAN VEGETABLES,
VINDALOO SAUCE AND MUSTARD FOAM**

- OR -

***AYAM RENDANG BIRYANI WITH ACHAR*
TENDER SPICED CHICKEN LEG
ACCOMPANIED BY
FRAGRANT LONG-GRAIN RICE AND ASIAN PICKLES**

**MEDLEY OF ASIAN CITRUS FRUIT
WITH YUZU SORBET AND COCONUT CREAM**

PETITS FOURS

**DOI CHAANG COFFEE OF NORTHERN THAILAND
- OR -
BOH PLANTATION TEA OF CAMERON HIGHLANDS**

***PLEASE INFORM YOUR WAITER
IF YOU PREFER YOUR MEALS PLAINLY-PREPARED***

CHEF DE CUISINE : YANNIS MARTINEAU