



Diplôme Avancé Culinaire
DEGUSTATION

APPETISER

Lavash With Pesto, Guacamole, Chinese God Mother Sauce,
Africa Sauce & Baba Ganoush.

AMUSE BOUCHE

Kingfish Ceviche with Tropical Fruits & Coconut Gel, Coriander Dressing.

STARTERS

Snail Served on Coulis of Basil with Potato Dirt & Parsnip Eggs, Garlic Chips

Butter Poached Prawns, Green Tea Noodles, Spicy Laksa Sauce,
Crispy Shallots, & Soft Boiled Quail Eggs.

FISH MAIN

Roasted Snapper Fillet, Pearl Barley Risotto With Sweet Corn,
Balsamic Pickled Baby Onion, Sweet Corn Tuille.

PALATE CLEANSER

Cucumber & Chives Sorbet

MEAT MAIN

Beef Filet Minion, Herbs Gel, Red Wine Braised Cherry,
Sponge Potato, Green Asparagus

PRE-DESSERT

Lemon Foam with Honey & Yogurt Sorbet

DESSERT

Fresh Mango Compote With Coconut Mousse, Coconut &
Malibu Sorbet Served with a Mango Coulis

MIGNARDISES

Raspberry & Passionfruit Macaron
Verrines: Buttermilk Panacotta with Strawberry & Pineapple Salsa
Hazelnut Rocher

BREADS

Gluten Free Brioche, Sourdough Baguettes & Seaweed Rustic Bread