



GUÉRIDON TASTING MENU

3-course – USD 48++

4-course – USD 60++

5-course – USD 72++

MEKONG LOBSTER BISQUE

silky finish with fresh Mekong river lobster

or

GARDEN ROASTED RICH TOMATO SOUP (V)

flambéed with Camus aged cognac

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TARTARE

US Black Angus prime beef

or

RAFFLES SMOKED SALMON

with buckwheat blinis

(both served with traditional condiments)

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SALT-CRUSTED SEA BASS (SERVES 2)

accompanied by steamed potatoes, tomato thyme salsa

or

AUSTRALIAN BEEF TENDERLOIN ROSSINI

sautéed goose liver, rosti potato, morel mushroom sauce

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CRÊPES SUZETTE

flambéed with Grand Marnier, vanilla pod ice-cream