

EPICUREAN DINNER BY ALAIN PASSARD



OEUF EN CHAUD FROID, SIROP D'ERABLE
CHAUD FROID OF EGG WITH MAPLE SYRUP

FINES RAVIOLES POTAGÈRES, CONSOMMÉ AMBRÉ
FINE RAVIOLI IN VEGETABLE CONSOMME

HOMARD BRETON AU MIEL D'ACACIA ET PÉTALES DE NAVET
BRITTANY LOBSTER IN A SWEET AND SOUR SAUCE, TURNIP PETALS

SAINT JACQUES AU THÉ VERT MATCHA, CHOU VERT
SCALLOPS WITH MATCHA GREEN TEA, GREEN CABBAGE

BOEUF WAGYU "7" AU RAIFORT, VITELLOTTE FUMÉE,
MOUSSELINE DE CÉLERI ET ECHALOTTE CONFITE
WAGYU BEEF "7" WITH HORSERADISH,
SMOKED VITELLOTTE AND CELERIAC PUREE

TOMATE CONFITE FARCIE AUX 12 SAVEURS, CRÈME GLACÉE À LA VANILLE
CANDIED TOMATO STUFFED WITH 12 FLAVOURS, VANILLA ICE CREAM

DHS 650

ACCORD METS ET VINS
WINE PAIRING

DHS 250

16, 17, & 19 FEBRUARY 2010
BORD EAU RESTAURANT
SHANGRI-LA HOTEL, QARYAT AL BERI, ABU DHABI

PRICES ARE IN UAE DIRHAMS AND ARE SUBJECT TO 10% SERVICE CHARGE AND 6% TOURISM FEE