

THE CULINARY JOURNEY

This tasting menu is designed for tables of 2 people or more

599,000 Kip per person

899,000 Kip per person with matching wines

Part One

Sweet potato cone | Coconut poached prawn | Smokey sweet pepper mousse | Micro herbs | Sesame seeds

Jacques's Wife

Soy glazed scallops | Jerusalem artichoke purée | Lime caviar
Herbaceous crostini | Micro greens

Coral Reefs

Coconut breaded rock lobster | Grilled onion rings | Garlic confit
Apple and celeriac remoulade | Lemon aioli | Green oil

Back From The Shore

Octopus carpaccio | Char-grilled pineapple salsa | Crispy chili
and shallots | Mint caviar | Asian Hollandaise | Chili pineapple broth

Pause

Palate cleanser

Rose gin & tonic | Minty lime gin & tonic

Aiy Ricardo

Homemade beetroot ravioli | Kaffir lime goat cheese | Kaffir lime foam
Candied pecan nuts | Beetroot reduction | Five spice Parmesan tuile
Micro greens | Coriander oil

Matched with Planeta Rosé Sicilia D.O.C, Italy

Farm to Table

Beef fillet mignon | Pan fried foie gras | Tomato chilli Jam | Caramelized
onion spring roll | Potato fondant | Carrot purée | Red wine jus

Finale

Rhum Baba | Coconut crème brûlée | Sweet spice syrup | Vanilla Chantilly
Kumquat chocolate candy Exotic fruit salad
