

“WINTER FEAST FROM PROVENCE”

With Executive Chef Nicolas Le Toumelin

From Iconic Muse Hotel in St Tropez France

4 Course Tasting Menu
RM 138++ Per Person
RM 268++ Per Person with Wine Pairing

Amuse Bouche

Gaspacho Andalous et Crabe Mimosa

Andalousia Gaspacho with Blue Swimmer Crab Meat Mimosa

Moët et Chandon Brut Imperial

Richly flavourful and smooth with delicately fresh crispiness
revealing the magical balance of champagne



Foie Gras Poêlé Sur Coulis de Mangue, Réduction de Vinaigre Balsamique

Crispy French Duck Liver with Mango Coulis and Balsamic Reduction

Terrazas Reserva Chardonnay Mendoza Argentina 2008

An intense and lively nose reminiscing tropical fruits
with delicate floral and herbal notes



Cabillaud Grillé, Risotto à L'encre de Seiche et Émulsion de Tomates

Pan-roasted Fillet of Brittany Black Cod served with Squid Ink Risotto, White Tomato Emulsion

Alternatively,

Tournedos Rossini sur Confit d'échalottes au Vin Rouge

Medallion of Grain Fed Beef “Tournedos Rossini” Confit of Red Wine Shallot

Terrazas Reserva Cabernet Sauvignon Mendoza Argentina 2006

Racy notes of violet and graphite followed by mouthful of dry cherries and fresh berry fruit



Duo de Mousse au Chocolat Blanc et Noir, Sorbet au Litchi

Ivory and Dark Chocolate Mousse served with Lychee Granite

Arabica Espresso or Freshly Brewed Shook! Flavored Tea

St. Tropez Macaroon



ASIAN & EUROPEAN
SHOWCASE RESTAURANT
Exclusively @ Starhill Gallery

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**5 Course Tasting Menu
RM 188++ Per Person
RM 318++ Per Person with Wine Pairing**

Amuse Bouche

Cromesquis de Foie Gras et Quenelles de Comptée de Pommes
Foie Gras Cromesquis with Apple Compote

Moët et Chandon Brut Imperial
Richly flavourful and smooth with delicately fresh crispiness
revealing the magical balance of champagne



**Grosses Crevettes Marinées à l’Huile d’Olive Extra Vierge, et Cuites en Persillade,
Caviar d’Aubergine**

Sautéed of Marinated King Prawn with Persillade and Eggplant Caviar

Terrazas Reserva Chardonnay Mendoza Argentina 2008
An intense and lively nose reminiscing tropical fruits
with delicate floral and herbal notes



Loup Grillé à la Barigoule d’Artichauts

Grilled Sea Bass served with Artichoke “Barigoule Style”



Filet d’Agneau, Caviar d’Aubergines, Gateau de Pommes de Terre, et Céleri

Short Loin of Lamb with Eggplant Caviar, Puree Celeriac and Potato

Terrazas Reserva Cabernet Sauvignon Mendoza Argentina 2006
Racy notes of violet and graphite followed by mouthful of dry cherries and fresh berry fruit



Mousse au Chocolat Grand Cru, Tuile au Grand Marnier

“Grand Cru” Chocolate Mousse, Grand Marnier Tile

Espresso Pur Arabica ou The

Espresso Arabica, or Tea

St. Tropez Macaroon



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Ala Carte Signature Dishes

Gaspacho Andaloux et Crabe Mimosa

Andalouzia Gaspacho with Crab Mimosa

RM 30++

Foie Gras Poêlé Sur Coulis de Mangue, Réduction de Vinaigre Balsamique

Crispy Foie Gras with Mango Coulis and Balsamic Reduction

RM 58++

Cabillaud Grillé, Risotto à l'encre de Seiche et Émulsion de Tomates

Pan-roasted Fillet of Brittany Cod with Squid Ink Risotto and White Tomato Emulsion

RM 98++

Tournedos Rossini sur Confit d'échalottes au Vin Rouge

Medallion of Grain Fed Beef with Pan-fried Foie Gras, Shallot Confit and Red Wine Jus

RM 128++

Filet d'Agneau Cuisson Basse Température, Ratatouille, Jus Simple aux Herbes

Slow Cooked Lamb Loin served with Ratatouille and Herbs Jus

RM 118++

Loup Grillé à la Barigoule d'Artichauts

Grilled Sea Bass served with Artichoke “Barigoule style”

RM 86++

Grosses Crevettes Marinées à l'Huile d'Olive Extra Vierge, et Cuites en Persillade, Caviar d'Aubergines

Sautéed of Marinated King Prawn with Persillade and Eggplant Caviar

RM 58++

Duo de Carpaccio de Fraises et Mangues, Sabayon de Champagne et Sorbet au Fruit de la Passion

Carpaccio of Mango and Strawberry with Champagne Sabayon and Passion Fruit Sorbet

RM 68++

Duo de Mousse au Chocolat Blanc et Noir, Sorbet au Litchi

White and Dark Bitter Chocolate Mousse with Lychee Granite

RM 28++



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