1000 chefs, 1000 menus, sur 5 continents

le 21 mars

Amuse Bouche

Savory chicken liver pate macaron topped with parsley foam

Starters

Steak tar tare topped with a poached egg yolk, fresh rocket and balsamic infused rock salt, served with beetroot carpaccio

Or

Seafood bouillabaisse topped with spring onion crème fraiche, finished off with basil pesto baguette

SORBET

Moet & Chandon Sorbet

MAIN COURSE

Salmon confit on a cauliflower potato puree, muscadel and onion puree with buttered spinach

Or

Fillet of pork with a calvados cream, buttered young leeks and pommes pont neuf

CHEESE COURSE

Baked camembert cheese topped with grape chutney and served with garlic Melba toast

Desserts

Caramelized pear tartan topped with honey ice cream and a Cointreau cream croquembouche

Or

Peach Crème Brule infused with cinnamon topped with Exotic Fruit Salsa and served with Shortbread

GHC 200 Per Person