

A stylized, high-contrast illustration of the Eiffel Tower and the Paris skyline. The tower is rendered in shades of brown, tan, and purple, set against a background of blue and white clouds. The foreground shows a blurred cityscape with buildings and a street lamp.

CHÂTEAU
DIONNE

LE MENU PRINTEMPS

Dinner Menu

by

Andy Choy
Chef Patron

Wei Han
Sous Chef

The logo for GASTROINDULGENCE, featuring a stylized building icon above the text.

GASTROINDULGENCE

LE MENU PRINTEMPS À LA CARTE

ECAILLER

GILLARDEAU OYSTER (1's 6's)	35 198
KAVIARI KRISTAL CAVIAR 30gm	598

LES ENTRÉE

ST JACQUES	98
Hokkaido Scallop Mango Passion Plum	
CHEVEUX D'ANGE	168
Cold Capellini Asparagus Kaviari Kristal Caviar Ponzu	
ESCARGOT (6's)	48
Burgundy Snails Garlic Herbs Butter	
SOUPE DE PRINTEMPS	40
Leek & Potato Velouté Herbs Cream	
ASPERGES	68
White & Green Asparagus Sabayon Tuile	
FOIE GRAS	128
Pan-Seared Foie Gras Granny Smith Kiwi Crumble	

LES PLATS PRINCIPAUX

MAGRET DE CANARD	168
Aged Duck Breast Truffle Pearl Barley Jus	
TURBOT	198
French Turbot Artichoke Beurre Blanc	
HOMARD	268
Canadian Lobster Jerusalem Artichoke Crustacean Foam	
BŒUF ROSSINI	238
Australian Wagyu Oyster Blade Foie Gras Sauce Périgieux	
BŒUF JAPONAISE	398
A5 Japanese Sirloin Spring Legumes Sauce Périgieux	

LES DESSERTS ET FROMMAGES

DESSERT DU JOUR	35
Ask the maître d' for dessert of the day	
FRAISIER	40
Strawberry Dacquoise Crème diplomate	
CD SIGNATURE SOUFLÉ	48
Grand Marnier Soufflé Dark Chocolate Vanilla Ice Cream	
PLATEAU DE FROMAGE	88
Assorted French Cheeses Organic Honeycomb Crackers	

**Prices stated are subjected to 10% Service Charges and 6% Government Tax*

LE MENU DEGUSTATION PRINTEMPS

MISE EN BOUCHE

BRIOCHE

Spring Peas | Caramalized Onion Butter

ST JACQUES

Hokkaido Scallop | Mango Passion | Plum

(Additional Course for Supplementary of RM 98)

CHEVEUX D'ANGE

Cold Capellini | Asparagus | Kaviari Kristal Caviar

FOIE GRAS

Foie Gras | Granny Smith | Kiwi | Crumbles

(Additional Course for Supplementary of RM 180)

HOMARD

Canadian Lobster | Thermidor Beignet | Crustacean Sauce

TURBOT

French Turbot | Artichoke | Beurre Blanc

or

(Supplementary of RM 180 for upgrade)

BŒUF WAGYU

Japanese A5 Wagyu Sirloin | Artichoke | Beef Jus

PAMPELMOUSSE

Grapefruit | Espuma | Campari Jelly

CD SIGNATURE SOUFFLÉ

Grand Marnier Soufflé | Dark Chocolate | Vanilla Ice Cream

Petit Four

MYR 398++ per pax

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