

## LE MENU DÉJEUNER PRINTEMPS

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**3 COURSE MYR 168++**

— • —  
Freshly baked Mini Croissant and French Baguette with Truffle Butter

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Seasonal Amuse Bouche

— • —  
**CHEVEUX D'ANGE**

Cold Capellini | Hokkaido Scallop | Ponzu

*or*

**ASPERGES**

Green & White Asparagus | Sabayon | Tuile

*or*

**VICHOYSOISE**

Leek & Potato Velouté | Herb Cream

— • —  
**DUO DE CANARD**

79°C Confit Duck Leg | Duck Breast | Trulle Pearl Barley | Jus

*or*

**DAURADE**

Confit Seabream | Beetroot | Goat Cheese

*or*

**DAUBE DE BŒUF**

Provençal Braised Wagyu Beef Cheek | Spring Vegetables | Red Wine Sauce

*or*

*(Supplementary of RM 98)*

**BŒUF ROSSINI**

Australian Wagyu Oyster Blade | Foie Gras | Sauce Périgourdine

— • —  
**CD SIGNATURE SOUFFLÉ**

Grand Marnier | Dark Chocolate | Orange | Vanilla Ice Cream

*or*

**FRAISIER**

Strawberry | Dacquoise | Crème Diplômée

— • —  
Petit Four

— • —  
Coffee or Tea

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

# CHÂTEAU DIONNE

## LE MENU DÉJEUNER PRINTEMPS à la carte



### CAVIAR

**Kristal Caviar**

| All caviar served with blinis | egg mimosa | sour cream

30g

598

### OYSTER

**Gillardeau Oyster**

1pcs / 6pcs

35 / 198



### LES ENTRÉE

<b>Cheveux D'ange</b>   Cold Capellini   Hokkaido Scallop   Ponzu	98
<b>Asperges</b>   Green & White Asparagus   Sabayon   Tuile	68
<b>Soupe de Printemps</b>   Leek & Potato Velouté   Herb Cream	40
<b>Escargot (6pcs)</b>   Burgundy Snails   Garlic Herbs Butter	48
<b>Foie Gras</b>   Pan-seared Foie Gras   Granny Smith   Kiwi   Crumble	128

### LES PLATS PRINCIPAUX

<b>Daurade</b>   Confit Seabream   Beetroot   Goat Cheese	98
<b>Homard</b>   Canadian Lobster   Thermidor Beignet   Crustacean Sauce	298
<b>Duo de Canard</b>   79°C Confit Duck Leg   Duck Breast   Truffle Pearl Barley	98
<b>Daube de Bœuf</b>   Provençal Braised Wagyu Beef Cheek   Red Wine Sauce	108
<b>Bœuf Rossini</b>   Australian Wagyu Oysterblade   Foie Gras   Sauce Périgieux	238
<b>Bœuf Japonaise</b>   Japanese A5 Wagyu Sirloin   Spring Legumes   Sauce Périgieux	398

### LES DESSERTS ET FROMAGES

<b>Dessert du Jour</b>   Ask the maître d' for dessert of the day	35
<b>Fraisier</b>   Strawberry   Dacquoise   Crème Diplomate	40
<b>CD Signature Soufflé</b>   Grande Marnier   Dark Chocolate   Orange   Vanilla	48
<b>Plateau de Fromage</b>   Assorted French Cheeses   Organic Honeycomb   Crackers	68



<b>Mini Croissant</b>	5	<b>Truffle Butter 75gm</b>	40
<b>Mini Canelé</b>	4	<b>Truffle Butter 150gm</b>	78
<b>Chocolate Truffle</b>	3	<b>Chocolate Truffle 150gm</b>	38

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GASTROINDULGENCE