

LA CARTE DÉJEUNER

À LA CARTE

LES ENTRÉE FROIDES

APPLE WOOD SMOKED NORWEGIAN SALMON BLINIS SOUR CREAM	48
ASPARAGUS SABAYON ESPUMA MIMOSA	48
FOIE GRAS TERRINE FRENCH STRAWBERRY HONEY NUT CRUMBLE	98
CAPELLINI ENGAWA IKURA TRUFFLE PONZU	128

LES ENTRÉE CHAUDES

SOUP OF THE DAY	48
ESCARGOT GARLIC HERBS BUTTER	(6PCS / 12PCS) 48 / 88
AVOCADO SEASONAL MUSHROOM RED CHILLI	48
PAN SEARED SCALLOP SPINACH VELOUTÉ PARMIGIANO REGGIANO	98

LES PLATS PRICIPAUX

CONFIT DE CANARD CASSOULET 79 'C CONFIT DUCK LEG CANNELLINI BEAN VEAL BACON	78
PÂTES AUX FRUITS DE MER TRADITIONAL PROVENCAL RATATOUILLE TAGLIATELLE BASIL ASSORTMENT OF SEAFOOD	98
BOUILLABASSE HALIBUT SAFFRON POTATO ROUILLE	98
BŒUF AUSTRALIAN WAGYU OYSTER BLADE M6+ POTATO MOUSSELINE SPRING VEGETABLE BEEF JUS	198
BŒUF JAPANESE A5 WAGYU POTATO MOUSSELINE SPRING VEGETABLE BEEF JUS	438

CAVIAR

	30g / 50g
KAVIARI OSCIÈTRE PRESTIGE CAVIAR	468 / 768
KAVIARI KRISTAL CAVIAR	568 / 888
IRANIAN BAERII CAVIAR 50G	988
IRANIAN BELUGA CAVIAR 25G	838

*SERVED WITH BLINIS & CONDIMENTS

HUÎTRES

GILLARDEAU OYSTER	1 PCS	35
	6 PCS	198
GILLARDEAU OYSTER WITH UNI & CAVIAR	1 PCS	68
	6 PCS	368

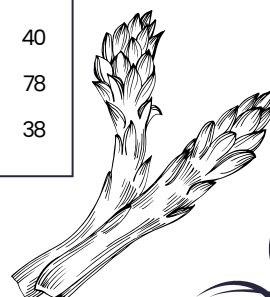


LES DESSERTS ET FROMMAGES

CRÈME BRÛLÉE CLASSIQUE FRENCH VANILLA CARAMELIZED ORGANIC CANE SUGAR	22
72% DARK CHOCOLATE MOUSSE SEASONAL BERRIES CRÈME CHANTILLY	38
CD SIGNATURE SOUFFLÉ GRAND MARNIER ORANGE VANILLA ICE CREAM	48
PLATEAU DE FROMAGE ASSPRTED FRENCH CHEESES GRILLED SOURDOUGH ORGANIC HONEYCOMB	78



MINI CROISSANT (PER PCS)	5	TRUFFLE BUTTER 75G	40
MINI CANELÉ (PER PCS)	4	TRUFFLE BUTTER 150G	78
CHOCOLATE TRUFFLE (PER PCS)	3	CHOCOLATE TRUFFLE 150G	38



ALL PRICES IN MYR SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES

CHÂTEAU
DIONNE

LE MENU DÉJEUNER DEGUSTATION

2 COURSE MYR 128 ONE ENTRÉE, ONE PLAT

3 COURSE MYR 168 TWO ENTRÉE, ONE PLAT

FRESHLY BAKED MINI CROISSANT AND FRENCH BAGUETTE WITH TRUFFLE BUTTER

AMUSE BOUCHE

LES ENTRÉE FROIDES (SELECT ONE)

APPLE WOOD SMOKED NORWEGIAN SALMON
| BLINIS | SOUR CREAM |

ASPARAGUS
| SABAYON ESPUMA | MIMOSA |

FOIE GRAS TERRINE (SUPPLEMENT OF MYR 48)
| FRENCH STRAWBERRY | HONEY NUT CRUMBLE |

LES ENTRÉE CHAUDES (SELECT ONE)

SOUP OF THE DAY

AVOCADO
| SEASONAL MUSHROOM | RED CHILLI |

PAN SEARED SCALLOP (SUPPLEMENT OF MYR 48)
| SPINACH VELOUTÉ | PARMIGIANO REGGIANO |

LES PLATS PRICIPAUX (SELECT ONE)

CONFIT DE CANARD CASSOULET
| 79 °C CONFIT DUCK LEG | CANNELLINI BEAN | VEAL BACON |

PÂTES AUX FRUITS DE MER
| TRADITIONAL PROVENCAL RATATOUILLE | ASSORTMENT OF SEAFOOD | TAGLIATELLE | BASIL |

BOUILLABAISSSE
| HALIBUT | SAFFRON POTATO | ROUILLE |

BŒUF AUSTRALIAN WAGYU OYSTER BLADE M6+ (SUPPLEMENT OF MYR 98)
| POTATO MOUSSELINE | SPRING VEGETABLE | BEEF JUS

PETIT FOUR

COFFEE OR TEA

LES DESSERTS ET FROMMAGES (ADD ON)

CRÈME BRÛLÉE CLASSIQUE 12

72% DARK CHOCOLATE MOUSSE 28

CD SIGNATURE SOUFFLÉ 38

PLATEAU DE FROMAGE 68

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