

grand daily chef menu



Snacks.

Oyster with cream of corn and dill, apple and cashew.

Baby squid with spinach stewed and citrus broth.

Large red prawn, sauté quinoa and tomato.

Sea bass, red tuna broth with orange and cauliflower.

Red tuna "galete" stewed, celeriac cream and cocoa.

Suckling pig, quince stewed and spiced consommé.

Duck, onion and truffle.

Crispy beef cheek with P.X. sauce.

Suckling goat with dried tomato, hazelnuts, plum and spiced yoghurt.

Passion fruit sorbet with ginger soup and yoghurt.

Pineapple and ras el hanout sponge, white chocolate and roibos.

Raspberry, cardamom and lemon.

Petit fours.

