

GALA DINNER

PALACE

Mouth-watering

Butter sautéed Chanterelles*, Madagascar
pepper and salt-flower on its blue cheese croutons
Foie-gras toast with herbs and Raspberry sauce
Beef chorizo and shrimp Louisiana mini-burger
Smoked salmon terrine with mascarpone and herbs

Crispy Beef

Oriental style, on its bed of buttered-saffron Basmati rice

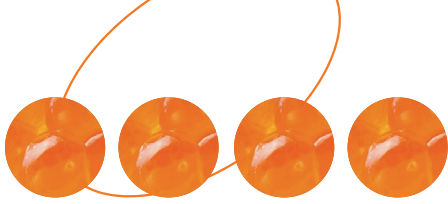
Risotto

With wild mushrooms*, cream cheese, and parmesan

Lamb Shanks

With pistachio crust, zucchini clafoutis, red
pepper, and sautéed potatoes

Ginger Lime Sorbet



DINER GALA

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The Allowed Sin

Sautéed Shrimps and Calamari with Olive oil,
Caramelized Teriyaki Gouper
rillettes, on its bed of sautéed vermicelli with vegetables and pineapple

Pleasure of gourmets

Religieuse with vanilla ice cream and butter-sautéed thinly cut almonds
with its chocolate sauce
Chocolate- Raspberry mousse
