ARTISANAL MENU 2014

My cooking takes its body and soul from the unique area where I originate from.

I grew up in a French rural area called Cantal, in the region of Auvergne, where I was born into a family of farmers from four generations which instilled in me a greater appreciation for ingredients in their pure and organic state.

My menu is thus built around my passion to showcase the freshest ingredients through simple but beautiful dishes that reflect both culinary tradition and my creativity. The result is an imaginative, innovative cuisine that celebrates and respects seasonality, 'terroir' and the skills of the world's best gourmet producers.

I hope you'll enjoy my take on *Artisanal Cuisine.*

Julien Royer

MENU DEGUSTATION

Artisanal Cuisine

5 course menu 198

Wine pairing 130

HAND-DIVED SCALLOP 'AU NATUREL'
Radish, dill, horseradish
Venezia Giulia, "Vinnae" Jermann 2011, Italy

JAAN'S GARDEN
Spring vegetables & herbs composition
Réserve Sauvignon Blanc, Saint-Clair, 2012 New Zealand

CONFIT RAINBOW TROUT
Kagoshima pork, cauliflower, miso caramel
Chassagne Montrachet 1er Cru 'Les Morgeots' 2010, Vincent Girardin, France

WELSH ORGANIC LAMB 'RUGH ESTATE'
Orient caramel, violet artichokes, quinoa
Volnay 1er Cru 'En Caillerets' Domaine de la Pousse 2011, France

FINEST CHEESE SELECTION and CONDIMENTS
By Bernard Anthony, 'éleveur de fromages'*(Supplement $35)*

STRAWBERRY 'FEUILLES A FEUILLES'
Gariguette, fromage blanc, lemon
Riesling `Late Harvest' 2008, Cloudy Bay, New Zealand

CAFÉ EXPRESS
Mignardises

Service charge at 10% and government taxes applies.
Our team members will be on hand to assist with any dietary requirement.
Traces of nuts and dairy may remain in our dishes.

MENU PRESTIGE

Artisanal Cuisine

7 course menu 238
Wine pairing 180

‘OCEAN’
Seafood composition, Kaluga queen caviar
Pouilly Fumé Cuvée ‘Silice’ Francis Blanchet 2012, France

ZUCCHINI ‘TRUMBETTA’
‘Burrata artigiana’, tomato ‘collection’, ‘Niçoise’ olive

55’ ROSEMARY SMOKED ORGANIC EGG
Ratte potato, chorizo iberico, buckwheat
La Goulée, Chateau Cos d’Estournel 2009, France

GRILLED ‘LANDES FOIE GRAS’
Pain perdu, Pedro ximinez, hazelnuts
`Plus‘ 2009, Bastianich, Italy

WILD-CAUGHT MONKFISH
Lardo di colonnata, white asparagus, ‘Grenobloise’
Chardonnay Peccavi 2009 Margaret River, Australia

HAY- ROASTED PIGEON
Corn, bread, liquorice
Château Haut Bailly 2007 Pessac Léognan, Bordeaux, France

FINEST CHEESE SELECTION and CONDIMENTS
By Bernard Anthony, ‘éleveur de fromages’
(Supplement $35)

CHOCONUTS ‘TART’
Taste and textures
Dolç Mataro 2011, Tiana, Spain

CAFÉ EXPRESS
Mignardise

✦ This menu is designed to be enjoyed by all guests at the table. ✦
Last order 9.30pm Service charge at 10% and government taxes applies.
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JARDIN GOURMAND

Artisanal Cuisine

5 course menu 148, wine pairing 100
*7 course menu 198, wine pairing 160

CONFIT CELERIAC
2 years comté, Manjimup black truffle
Bianco Venezia Giulia, "Vinnae" Jermann 2012, Italy

*ZUCCHINI 'TRUMBETTA'
Burrata 'artigiana', tomato 'collection', 'Niçoise' olive

MILK POACHED WHITE ASPARAGUS
Organic egg yolk 'Raviolo', burnt bread, 'Grenobloise'
Réserve Sauvignon blanc, Saint-Clair, 2012, New Zealand

JAAN'S GARDEN
Spring vegetables, morels, wild garlic

*VIOLET ARTICHOKE & QUINOA COMPOSITION
Orient caramel
Peccavi Chardonnay 2009 Margaret River, Australia

SPRING BARLEY 'COMME UN RISOTTO'
Grilled avocado, brocciu, pink garlic
Vigna del Gris Barolo Conterno Fantino 2005, Italy

BRIE de MEAUX TRUFFÉ
Truffle ice cream, toasted 'poilâne'
(Supplement $25)

'EXOTIC'
Pineapple, banana, "cheesecake"…
Riesling 'Late Harvest' 2008*, Cloudy Bay, New Zealand*

CAFÉ EXPRESS
Mignardises

✦ The 7-course menu is designed to be enjoyed by all guests at the table. ✦

7-course menu last order 9.30pm

Service charge at 10% and government taxes applies.

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MENU ÉPICURE par JULIEN

Artisanal Cuisine

10 course menu 298

including coffee

A Gastronomic delight featuring 10 of my greatest signature dishes, created using the highest quality sustainable and seasonal produce from around the globe.

✦ THIS MENU IS DESIGNED TO BE ENJOYED BY THE WHOLE TABLE ✦

Last order 9.30pm

Service charge at 10% and government taxes applies.

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À LA CARTE

by Julien Royer

Artisanal Cuisine

ARTISANAL MENU 2014

A P P E T I S E R S

Artisanal Cuisine

‘OCEAN’ Seafood composition, ‘Oscietra’ caviar	68
JAAN’S GARDEN Spring vegetables, Fairy Rings, wild garlic	46
55’ ROSEMARY SMOKED ORGANIC EGG Rattes potato, chorizo Iberico, buckwheat	46
ZUCCHINI ‘TRUMBETTA’ ‘Burrata artigiana’, tomato ‘collection’. ‘Niçoise’ olive	39
GRILLED ‘LANDES FOIE GRAS’ Pain perdu, Pedro ximinez, hazelnuts	53

Service charge at 10% and government taxes applies.
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MAIN COURSES

Artisanal Cuisine

LARDO DI COLONNATA WRAPPED MONKFISH 95
Spring vegetables, jus gras

RED MULLET ‘COMME EN PROVENCE’ 75
Confit carrot, fennel, “bouillabaisse”

SPRING BARLEY ‘COMME UNE RISOTTO’ 68
Grilled avocado, brocciu, pink garlic

PIGEON “PLOUNEOUR” 115
Corn, bread, liquorice

WELSH ORGANIC LAMB ‘RUGH ESTATE’ 85
Orient caramel, violet artichokes, quinoa

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D E S S E R T S

Artisanal Cuisine

‘EXOTIC’ Pineapple, banana, “cheesecake”…	28
CHOCONUTS ‘TART’ Taste and textures	28
STRAWBERRY ‘FEUILLES A FEUILLES’ Gariguette, fromage blanc, lemon	28
FINEST CHEESE SELECTION and SEASONAL CONDIMENTS By Bernard Anthony, ‘éleveur de fromages’	45
BRIE de MEAUX TRUFFÉ Truffle ice cream, toasted ‘poilâne’	40

Service charge at 10% and government taxes applies.

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