

BISTRO CANTER
DÉJEUNER SEMI-BUFFET AU CHAMPAGNE
17 AUG 2025

HORS D'OEUVRES

Freshly Shucked Oysters
Freshly Cooked Prawns
Boston Lobster Cocktail
Marinated Scallops • Citrus
Caesar Salad
Parma Ham & Melon
Steak Tartare • Avocado • Wasabi Purée
Foie Gras & Chicken Liver Parfait
Squid & Green Bean Salad • Piquillo Pepper • Garlic
(V) Toasted Tomato Focaccia Salad • Black Olives • Basil
(V) Mozzarella & Grilled Mediterranean Vegetable Salad • Rocket

PLATS PRINCIPAUX

Please choose one of the followings

Roasted Norwegian Salmon
creamed spinach • crushed potatoes • herb beurre blanc

or

Grilled U.S. Prime Sirloin Steak
Cafe de Paris • mixed salad • French fries

or

Linguine alle Vongole
garlic • chili • parsley

or

(V) Wild Mushroom Risotto
grilled green asparagus • Parmesan foam

LES DESSERTS

Tiramisu
Black Forest Gâteau
Mango & Coconut Mille-Feuille
Passion Fruit & Meringue Tart
Carrot Cake • Mascarpone Cream
Profiteroles • White Chocolate Chantilly
Elder Flower Panna Cotta • Summer Berries
Seasonal Sliced Fruits

Freshly Brewed Coffee or Fine Tea

\$858 PER PERSON WITH FREE POURING OF CHAMPAGNE AND SOMMELIER'S SELECTIONS
\$738 PER PERSON WITH SELECTED NON-ALCOHOLIC DRINKS

(V) Vegetarian Dish If you have any food allergies, please inform our staff.