

BISTRO CANTER
DÉJEUNER SEMI-BUFFET AU CHAMPAGNE
31 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
Fresh Tuna Niçoise • Green Beans • Egg • Black Olives
Anchovies & Piquillo Pepper Croûte • Black Olives • Basil
(V) Beetroot Quinoa • Goat Cheese • Hazelnut Salad
(V) Baba Ganoush • Chickpeas • Grilled Green Asparagus Salad

PLATS PRINCIPAUX

Please choose one of the followings

Seared Sea Bass

French style peas • gnocchi • onion jus

or

Chicken Saltimbocca

creamy Parmesan polenta • sautéed spinach • sage sauce

or

Grilled Lamb Cutlets

ratatouille • lyonnaise potatoes • sweet garlic sauce

or

(V) Penne Puttanesca

tomatoes • capers • olives

LES DESSERTS

Green Tea “Tiramisu”
Chestnut Mille-Feuille
Peach & Raspberry Pavlova
Orange & Almond Blancmange
Profiteroles • Pineapple • White Chocolate
Bitter Chocolate Mousse • Caramelized Hazelnuts
Poached Pear • Cinnamon Crumble • Honey Sauce
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.