

BISTRO CANTER
SEASON OPENING MEETING SEMI-BUFFET LUNCH
6 SEP 2026

HORS D'OEUVRES

Freshly Shucked Oysters
Freshly Cooked Shrimps • Marie Rose Sauce
Marinated Scallops • Pink Peppercorns • Kalamansi
Steak Tartare • Avocado & Wasabi Purée • Crispy Capers
Caesar Salad
Foie Gras & Chicken Liver Parfait
Bacon & Leek Quiche • Parmesan
White Anchovies & Cherry Tomatoes • Croutons • Mimosa
(V) Beetroot Quinoa • Cress • Green Apple • Hazelnuts
(V) Grilled Mediterranean Vegetables • Rucola • Pesto

PLATS PRINCIPAUX

Please choose one of the followings

Baked Cod Provençal
herb crust • haricot vert • tomatoes • black olives

or

Roasted French Chicken Breast
Kenya beans • potato gratin • wild mushroom sauce

or

Steak Au Four
pickled red onions • blue cheese • grilled tomato • chunky fries

or

(V) Cauliflower & Potato Gratin
crispy onions • toasted almonds

LES DESSERTS

Strawberry Mille-Feuille
Pear Almond Cake • Orange Scented Chantilly
Profiterole • Mango • White Chocolate • Toasted Coconut
Apple Streusel • Vanilla Sauce
Bitter Chocolate Mousse • Hazelnuts
Panna Cotta • Apricots • Honey
Lemon Meringue Tart • Raspberries
Sliced Seasonal Fruits

Freshly Brewed Coffee or Fine Tea

\$658 PER PERSON
FREE FLOW OF SELECTED ALCOHOLIC BEVERAGES AT \$240 PER PERSON
OR SELECTED NON-ALCOHOLIC BEVERAGES AT \$140 PER PERSON

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