26 Jul, 23 Aug 2026

BISTRO CANTER
DÉJEUNER SEMI-BUFFET AU CHAMPAGNE

HORS D'OEUVRES

Freshly Shucked Oysters
Freshly Cooked Shrimps
Marinated Coquilles St. Jacques
Steak Tartare • Avocado & Wasabi Crème • Crispy Capers
Galia Melon & Jambon Crudo
Caesar Salad
Charred Octopus & Tomato Salad • Black Olives • Basil
Seared Tuna Niçoise
(V) Grilled Vegetable Salad • Rocket Leaves • Pesto
(V) Wild Mushroom Quiche • Spinach • Pine Nuts
(V) Pickled White Anchovies • Egg Mimosa • Lemon Oil

PLATS PRINCIPAUX

Please choose one of the followings

Bouillabaisse
rouille • croutons

or

Chicken Saltimbocca
sautéed spinach • potato purée • caper & parsley brown butter sauce

or

Grilled Sirloin Steak "Côte d'Azur"
herb salad • French fries

or

(V) Grilled Green Asparagus
poached egg • rosemary potatoes • citrus sabayon

LES DESSERTS

White Chocolate & Raspberry Mille-Feuille
Lemon & Blueberry Panna Cotta
Hazelnut Profiterole
Fresh Strawberry & Chantilly
Apricot Tart • Almond • Honey
Orange Marmalade Bread & Butter Pudding
Bitter Chocolate Mousse • Morello Cherries
Seasonal Sliced Fruits

Freshly Brewed Coffee or Fine Tea

$888 PER PERSON WITH FREE POURING OF CHAMPAGNE AND SOMMELIER'S SELECTIONS
$768 PER PERSON WITH FREE POURING OF SELECTED NON-ALCOHOLIC DRINKS

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