16, 30 Aug 2026

BISTRO CANTER
DÉJEUNER SEMI-BUFFET AU CHAMPAGNE

HORS D'OEUVRES

Freshly Shucked Oysters
Freshly Cooked Shrimps
Marinated Coquilles St. Jacques
Chef's Steak Tartare • Avocado • Crispy Capers
Caesar Salad
Lobster Cocktail • Quail Egg • Marie Rose
Buttermilk Poached Squid Salad • Summer Tomatoes • Avocado
Honey Melon & Jambon Crudo
(V) Blue Cheese & Pear Quiche
(V) Hummus • Rocket • Garlic • Lemon Oil
(V) Grilled Mediterranean Vegetable Salad • Rocket • Pesto

PLATS PRINCIPAUX

Please choose one of the followings

Seafood Paella
smoked paprika • lemon essence

or

Pan-seared Sea Bass
grilled green asparagus • citrus beurre blanc

or

Grilled Lamb Cutlets
ratatouille • sweet garlic & rosemary jus

or

(V) Spaghetti Aglio e Olio
garlic • olive oil • parmesan

LES DESSERTS

Hazelnut Mille-Feuille
White Chocolate Mousse • Raspberries
Espresso Crème Brûlée
Lemon & Pine Nut Tart
Elderflower Panna Cotta • Strawberries • Pistachio
Profiterole • Cherries • Bitter Chocolate
Cassis-poached Pear • Vanilla Sauce
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.