

Date & Time			Session A	Session B
			10am - 1pm	3pm - 6pm
Day 1	Tuesday	20-Jun	Chicken (Coq au Vin Style) Creamy Mash Potato with mustard	Lobster Thermidor
Day 2	Wednesday	21-Jun	Saffron Risotto (Chorizo and peas, Scallop and prawns)	Pan-fried « Panko » Crumbed Lamb Cutlets, salsa
Day 3	Thursday	22-Jun	Cod & Smoked Salmon in Courgette Shell, Leek “étuvé” dill & lemon butter sauce with red caviar	Crispy Duck Breast (Wilted spinach, and orange sauce)
Day 4	Friday	23-Jun	Fillet of Beef, Foie gras, and Morel’s mushroom “Wellington style”	Supreme of Snapper (American sauce)
Day 5	Saturday	24-Jun	Filet of Beef (Truffle sauce, soft parmesan polenta)	Pork Tenderloin and cured ham, “à la Normande” style, riz pilaf
Day 6	Sunday	25-Jun	Chicken fillet “Cordon Bleu” style (Gem lettuce salad, while grain mustard vinaigrette)	Sautéed Lamb chops “Maintenon style”, with wilted spinach and Red Port jus
/	Monday	26-Jun	CLOSED	
Day 7	Tuesday	27-Jun	Chicken (Coq au Vin Style) Creamy Mash Potato with mustard	Lobster Thermidor
Day 8	Wednesday	28-Jun	Saffron Risotto (Chorizo and peas, Scallop and prawns)	Pan-fried « Panko » Crumbed Lamb Cutlets, salsa
Day 9	Thursday	29-Jun	Cod & Smoked Salmon in Courgette Shell, Leek “étuvé”, dill & lemon butter sauce with red caviar	Crispy duck breast, wilted spinach, and orange sauce
Day 10	Friday	30-Jun	Fillet of Beef, Foie gras, and Morel’s mushroom “Wellington style”	Supreme of Snapper (american sauce)
Day 11	Saturday	1-Jul	Filet of Beef (Truffle sauce, soft parmesan polenta)	Pork Tenderloin and Cured Ham, “à la Normande” style, Rice Pilaf
Day 12	Sunday	2-Jul	Chicken fillet “Cordon Bleu” style (Gem lettuce salad, while grain mustard vinaigrette)	Sautéed Lamb chops “Maintenon style”, with wilted spinach and Red Port jus
/	Monday	3-Jul	CLOSED	
Day 13	Tuesday	4-Jul	Saffron Risotto (Chorizo and peas, Scallop and prawns)	Fillet of Beef, Foie gras, and Morel’s mushroom “Wellington style”
Day 14	Wednesday	5-Jul	Black Forest Cake (Chocolate mouse , cherry griottines, and vanilla chantilly)	Travel Cake with Black Tea and Jujube (Lemon fluffy madeleine, macadamia nuts brownie)
Day 15	Thursday	6-Jul	Crispy Choux (Hazelnut praline cream, lime chantilly)	Strawberry Tart Dacquoise (cremeux yuzu, vanilla light mousseline)
Day 16	Friday	7-Jul	Colonel Tart (Crispy dough, Lime sour mousse, vodka jelly, White chocolate light cream)	Chocolate, Lime, Apricot and Lavender Macaron
Day 17	Saturday	8-Jul	Matcha Opera (Joconde biscuit, matcha butter cream, smooth chocolate ganache)	Lemon and Blueberry Pavlova (Dried lime meringue, blueberry coulis, light coco and lemon chantilly cream)
Day 18	Sunday	9-Jul	Vanilla and Raspberry Charlotte (Lady finger biscuit, raspberry mousse, light and crispy vanilla meringue)	Religieuse Chocolat Bailey (Crispy choux, 70% chocolate cream, bailey chantilly)
/	Monday	10-Jul	CLOSED	
Day 19	Tuesday	11-Jul	"Belle Helene" Tart (Hazelnut shortbread dough, Pear and hazelnut puding, chocolat chiboust cream)	Coconut and Strawberry Tart (Shortbread dough, coconut biscuit, strawberry coulis and coconut milk mousse)
Day 20	Wednesday	12-Jul	Black Forest Cake (chocolate mouse , cherry griottines, and vanilla chantilly)	Travel Cake with Black Tea and Jujube Lemon fluffy madeleine, macadamia nuts brownie
Day 21	Thursday	13-Jul	Crispy Choux (Hazelnut praline cream, lime chantilly)	Strawberry Tart Dacquoise (Cremeux yuzu, vanilla light mousseline)
Day 22	Friday	14-Jul	Colonel Tart (Crispy dough, Lime sour mousse, vodka jelly, White chocolate light cream)	Chocolate, Lime, Apricot and Lavender Macaron
Day 23	Saturday	15-Jul	Matcha Opera (Joconde biscuit, matcha butter cream, smooth chocolate ganache)	Lemon and Blueberry Pavlova (Dried lime meringue, blueberry coulis, light coco and lemon chantilly cream)
Day 24	Sunday	16-Jul	Vanilla and Raspberry Charlotte (Lady finger biscuit, raspberry mousse, light and crispy vanilla meringue)	Religieuse Chocolat Bailey (Crispy choux, 70% chocolate cream, bailey chantilly)
/	Monday	17-Jul	CLOSED	
Day 25	Tuesday	18-Jul	"Belle Helene" Tart (Hazelnut shortbread dough, Pear and hazelnut puding, chocolat chiboust cream)	Coconut and Strawberry Tart (Shortbread dough, coconut biscuit, strawberry coulis and coconut milk mousse)
Day 26	Wednesday	19-Jul	Matcha Opera (Joconde biscuit, matcha butter cream, smooth chocolate ganache)	Travel Cake with Black Tea and Jujube (Lemon fluffy madeleine, macadamia nuts brownie)