

CHEF'S TABLE

LUMIERE





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WEDNESDAY, 14TH OCTOBER, 2015

HORS D'OEUVRES
IN THE GALLEY

Sushi Grade Ahi Tuna Tartare with Wasabi and Pickled Ginger*

Roasted New Potatoes with Sour Cream and Caviar*

Bistro Fontina Cheese Mini Tartlet & Truffle

Panko Coated Black Tiger Prawn*



WINES



Villa Sandi Docg, Prosecco

Valdobbiadene, Italy

Anthilia Donnafugata, IGT

Ansonica, Catarratto, Sicily, Italy

Zeni Amarone Classico

Valpolicella, Italy

Late Harvest Sauvignon Blanc, Errazuriz

Valley de Casablanca, Chile



Naveen Quadros

Executive Chef

Michael Boonzaaier

Maître d'Hôtel



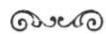
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MENU

Green Asparagus Carnaroli Risotto with Main Lobster Tail
fresh Autumn Herbs, parmigiano reggiano basket



Sorrento Lemon Sorbet with Mango Slaw



Roast Lamb Rack & Black Angus Beef Tenderloin, Carved Table Side*
today's fresh premium market vegetables
mushroom roast potatoes



Baked Brie De Meaux with Pine Nuts
port wine reduction, walnut & figs bread



Tower of Calvados Infused White Chocolate Mousse
cranberry mirror, apple caviar & wild blueberry sorbet



Coffee or Tea or Herbal Tea
Master Chef Alfredo's homemade biscotti & amaretti

*Consuming undercooked or raw meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness, especially
if you have certain medical conditions.