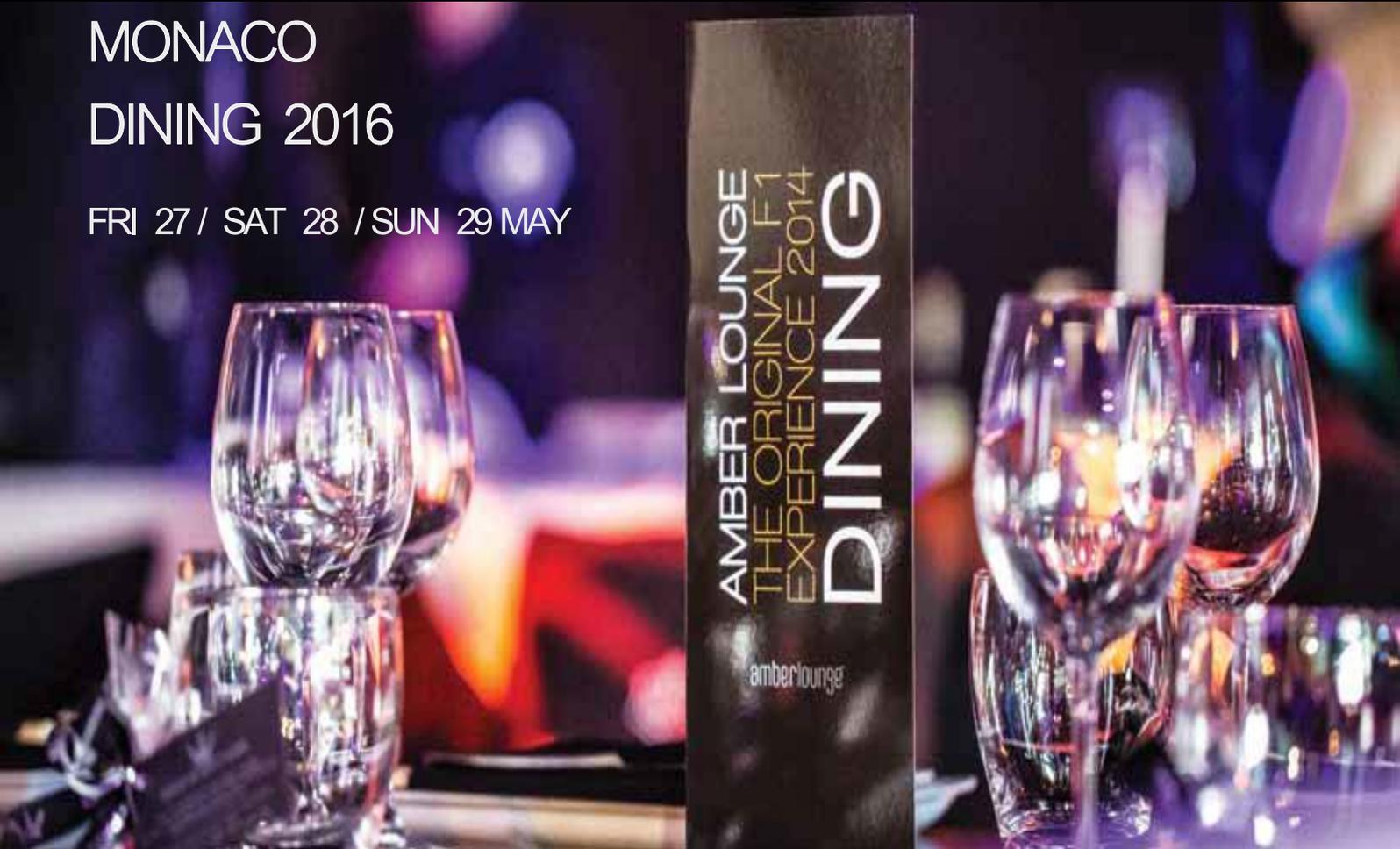


MONACO DINING 2016

FRI 27 / SAT 28 / SUN 29 MAY



COLD STARTER

Marinated lobster tail with mango vinegar, lobster claw on kadaïf with coconut panna cotta and Thai sauce.

Fresh tuna maki with bean sprouts, julienne vegetables, cilantro and wasabi mayonnaise.

Sucrine salad with Asian guacamole, tsukemono of mini vegetables, ginger and fresh mint

COLD STARTER - VEGETARIAN OPTION

Vegetarian maki with bean sprouts, julienne vegetables, cilantro and wasabi mayonnaise.

Coconut panna cotta with Thai sauce and vegetables tempura skewer

Sucrine salad with Asian guacamole, tsukemono of mini vegetables, ginger and fresh mint

MAIN COURSE

Glazed beef teriyaki, Romanesco cabbage and spring onion

Roasted sea bream fillet, braised Bok choy with soy and ginger

Cantonese fried rice with shiitake mushroom and grilled red chili pepper

MAIN COURSE - VEGETARIAN OPTION

Spicy vegetables broth with rice vermicelli, leek dim sums, tofu, bean sprouts, braised Bok choy and shiitake mushrooms, fried onions and spicy sauce.

DESSERTS

Mojito yuzu macaroon with fresh raspberries and an ivory chocolate chips

Coconut sphere, exotic fruit with lime zest, crispy sesame-passion biscuit

Crunchy caramelized nashi, manjari chocolate coulis with spices and candied ginger

The above includes:

Fine Wines, Waters, Soft Drinks, Coffees & Teas