



CHAÎNE DES ROTISSEURS
Bailliage des Emirats Arabes Unis
Lunch Cruise

Sunday 19th April 2015



Amuse bouche

Confit Porcini Cream with Goose Liver Ravioli, Tempura Mushrooms
Côtes du Rhône 2013, Rhône Valley, France

Starter

Bering Sea King Crab, Smoked Jerusalem Artichoke Purée,
Popcorn Langoustine, Minted Avocado and Organic Caviar
Côtes du Rhône 2013, Rhône Valley, France

Main Course

Lamb Three Ways with Truffle-Carrot Purée, Goat's Cheese Polenta Red
Onion Tart, Sweet Potato Mash and Vadouvan Sauce
Kumkani Pinotage 2012, Stellenbosch, South Africa

Dessert

Nut-Cake with Rhubarb, Kaffir Lime Leaves,
Raspberry and Mascarpone with Poppy Seeds
Klein Constantia 2008, Constantia, South Africa



Roeland Klein
Chef de Cuisine

Daria Riabikova
Restaurant Manager