

WGS 07 Set Menu  
Exclusively For Lunch or Dinner  
From 16th to 21st April 2007  
\$118+++per person

**Amuse Bouche**

*Duo d'Huitres de Belon 0000, servies Cuites et Crues*  
Duo of Belon Oysters 0000  
Served Raw and Cooked

**1<sup>st</sup> Entrée**

*Les Trois Ravioles en Bouillon de Homard*  
Boston Lobster Consommé  
Served with Three Raviolis: Foie Gras, Lobster and Snails

**2<sup>nd</sup> Entrée**

*"Oeuf à la Coque" aux Truffes, Mouillettes*  
Half Boiled Egg  
Cream of Black Winter Truffles and Rye Croutons

**Main Course**

*Filet de Boeuf Angus Pöelé*  
*Salade Tiède de Bettrave Marinée et Truffe d'Hiver*  
Pan-Roasted 250 days Grain Fed Black Angus Beef Tenderloin  
Warm Salad of Marinated Beetroot and Black Winter Truffles  
Or

*Filet de King George Pöelé*  
*Salade Tiède de Bettrave Marinée et Truffe d'Hiver*  
Pan-Roasted King George Sand Whiting Filet  
Warm Salad of Marinated Beetroot and Black Winter Truffles

**Dessert**

*Delice Tous Chocolat*  
Dark Chocolate Composition  
"Grand Cru" Valrhona 64%, 66% and 70%

