

***Dinner will be served before the show***

**EXAMPLE OF MENU**

**STARTER**

Dill Marinated Salmon, Taramasalata, Smoked Cod Roe, Blinis

-or-

Foie Gras Terrine with Roses Buds, Dried Fruits Chutney, Mango Jelly

-or-

Bulgur Salad with Prawns Marinated and Cooked with Tandoori, Pickles Cucumber, Pomelos

**MAIN COURSE**

Sea Scallops, Thin slices of Dry-Cured Ham, Puy-en-Velay Green Lentils with Chives

-or-

Quasi of Veal Plancha Grilled, Wild Mushrooms Fricassee with Parmesan Cheese and Tetrasons, Banylus Jus

**DESSERTS**

Citrus finger, Calamansi Custard, Intense Vanilla Flavors Ganache

-or-

White Chocolate Mousse and Salted Butter Caramel, Apple Compote, Joconde Biscuit

**DRINKS**

½ bottle of champagne per person, or other drinks with or without alcohol