

PAVYLLON

BUFFET SELECTION

MEAT DISHES

CUISSE DE VOLAILLE FERMIÈRE **"GASTON GÉRARD"**

Free range chicken leg in a creamy mustard and cheese sauce, Dijon-Style

ROASTED BABY CHICKEN, MIDDLE EASTERN MARINADE

Marinated with aromatic spices and roasted to perfection

CHICKEN OR PRAWN **FRIED RICE**

Fragrant jasmine rice wok-fried with vegetables and your choice of protein

DUMPLINGS - PRAWN, CHICKEN OR VEGETARIAN

Steamed or pan-fried dumplings served with soy and sesame dressing

JOUE DE BOEUF BRAISÉE, **SAUCE BORDELAISE**

Slow-braised beef cheek in a rich red wine and shallot reduction

ÉPAULE D'AGNEAU CONFITE AUX ÉPICES, CAROTTES HARISSA

Spiced confit lamb shoulder, served with harissa-glazed carrots

LASAGNA, GREEN BECHAMÉL **WITH BEEF AND LAMB**

A comforting classic with a twist of green herb béchamel

WAGYU RIBEYE, BEEF JUS

Grilled Wagyu ribeye steak served with a natural beef reduction

DUCK LEG RÔTI, **GREEN PEPPER SAUCE**

Oven-roasted duck leg paired with a creamy green peppercorn sauce

OUR SIDES

PURÉE DE **POMMES DE TERRE**

SAUTÉED POTATOES WITH GARLIC & PARSLEY

SAUTÉED **VEGETABLES**

STEAMED VEGETABLES

WHITE RICE

RATATOUILLE

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A YANNICK ALLÉNO RESTAURANT

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BUFFET SELECTION

FISH & SEAFOOD DISHES

ROASTED SEABREAM

Served with celeriac extraction (winter) or tomato and saffron extraction (summer)

CONFIT SALMON & RED PEPPER, BEURRE BLANC

Slow-cooked salmon with red pepper and classic butter sauce

MONKFISH WITH PEPPER OIL, BEURRE BLANC & WHITE BEANS

Tender monkfish complemented by white bean ragout and pepper-infused oil

CONFIT COD, VIRGIN SAUCE

Olive oil-poached cod with tomato, onion and herbs

SWEET, SPICY SOUR PRAWNS

A balance of flavours - sweet, tangy and mildly spiced

LOBSTER CASARECCE, BISQUE SAUCE

Fresh pasta tossed with lobster and rich shellfish bisque

VEGETARIAN DISHES

CREAMY MUSHROOM OR SEASONAL GREEN VEGETABLE RISOTTO

Arborio rice cooked slowly with Parmesan

CASARECCE WITH CANCOILLOTE SAUCE

A French-inspired pasta dish with melted Franche-Comté cheese

VEGETARIAN FRIED RICE

Wok-fried rice with seasonal vegetable and soy

VEGETARIAN DUMPLINGS

Filled with vegetables and served with sesame dressing

SEASONAL VEGETABLE QUICHE

Light savoury tart with market-fresh vegetables

VEGETABLE LASAGNA, GREEN BÉCHAMEL

Layers of vegetables and herb béchamel

SEASONAL SOUP

Chef's selection based on the best produce of the season

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