

Chef Yves Mattagne's menu (May 8 – May 21)

Pre-Starter (For Business Class and First Class Only)

Yakumi Sushi Platter

Appetizers

Espuma from smoked Ratte potatoes and cauliflower

Creamy egg, Dauricus caviar, chive, dill

Red tuna and baked goose liver

Nougat, candied lemon, fennel, fried garlic, Plum dressing

MENU

Giant Shrimp

Coral with red curry, pointed cabbage, litchi, tomato pickles, coconut bouillon, combava, verbena, basil

OR

Sea Bass (or another local fish, same quality)

Oyster maki, shells, flamed leek, Romanesco, hazelnut perfume mousseline, seaweed butter

Creamy Tainori Chocolate

Coffee Granita, Chantilly vanilla Tahiti, Choco Pops Crumble