



Chef Mohamad Zaidi (right) putting the finishing touches to the amuse-bouche, "concassé" of fresh oysters, lemon, and seaweed granite



Above: Resident barman Johnnie whips up Straits Slings for the world-weary gentleman. Right: The appetizer of warm asparagus and truffle poached egg with warm beef bacon vinaigrette



PARTING GIFTS: Transatlantic offerings from American leather brand Coach (above) and the iconic Brit brand Truefitt & Hill (right) went home with the gentlemen that night



THE MENU

AMUSE-BOUCHE

"Concassé" of oysters, lemon, and seaweed granite

APPETIZER

Warm asparagus, truffle poached egg, and warm beef bacon vinaigrette

SOUP

Soupe de Poisson
Mediterranean fish soup and garlic rouille

ENTRÉE

Veal Marnier
Pan-fried veal sweetbread and veal liver with sautéed wild mushroom, veal jus, and beurre noisette
or
Pan-seared snapper with Nantua sauce

MID-COURSE

Saffron lobster risotto and ikura caviar

DESSERT

Soft baked meringue, lemon curd, honey mandarins, yuzu sorbet

Selection of matured cheeses

Grant burge Chardonnay and Shiraz were served through the courses.