

ABACUS
French Cuisine



Christmas
menu



Amuse bouche

Morel Mushrooms white sausage,
Kampot Pepper Espuma.

First starter

Pan Fried Foie Gras , Apple Caramelised
with Palm Sugar and Turmeric Spice.

Second starter

Christmas Oysters , Shallots Vinegar, Truffle Butter,
Black bread and Lemon Powder.

Third starter

Home Made Smoked Salmon ,
Fresh wasabi Mayonaise,
Lemongrass caviar, Black rice Tuiles.

Refresher

Dijon Mustard Seed Granite, asian taragon.

Main course

Chapon Ballottine « cooking Sous vide » ,
Heart of Hazelnut and Porcini,
Juice reduction , Glazed Vegetables Thai basil

Dessert

Christmas log, Vanilla from Reunion Island ,
Roasted mango, Pistachio Financier ,
in Red raspberry Dress