

FELIX EXPERIENCE

To Start...

Zucchini Mole / Fougasse / Tarama & Grapefruit Tart

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Cristal Caviar

Hokkaido Bonito Tartare / Avocado / Tomato Aqua Chile

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Boston Lobster

Poached / Sweetcorn / Smoked Pancetta

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Patagonian Toothfish

Slow Cooked / Turnips / Bearnaise

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A4 Kagoshima Tenderloin

Grilled / Matsutake / Persillade

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Solliès Figs

White Chocolate / Yogurt Foam / Raspberry & Figs Sorbet

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Coffee or Proprietary Peninsula Teas

Signature Felix Lemon Cake

1,588 per Person

Menu to be enjoyed by the whole table.

Sommelier Experience: 3 Glasses – 400

5 Glasses – 700

TO START WITH... OYSTER & CAVIAR

Seasonal Oysters

Served with Lemon, Shallot Vinegar & Cocktail Sauce

4 pieces 398 | 6 pieces 588 | 12 pieces 1168

Kristal Caviar

A Hybrid *Dauricus-schrenkii* Caviar Sustainably Farmed in China
served with Buttermilk Pancakes & Crème Fraîche

30 grams 1,248 | 50 grams 2,088

FELIX MIX & MATCH DINNER

Choose your own dinner formula!

2 Course Dinner*
988 per Person

Or

3 Course Dinner*
1,188 per Person

*One Main Course Per Formula

APPETISERS

Beef Carpaccio
Blonde d'Aquitaine / Bell Pepper Crudo / Aged Parmesan

Kristal Caviar
Bonito Tartare / Avocado / Tomato Aqua Chile
Supplement of 288

Mediterranean Octopus
Salad / Beetroot / Aioli

Morisseau Mussels
Salad / Burned Leeks / Curry

Burgundy Snails
Slow Cooked Organic Egg / Bacon / Red Wine Sauce

Lobster Bisque
Confit Potato / Saffron / Tarragon

MAIN COURSES

Hokkaido Scallops
à la Plancha / Sweetcorn / Smoked Pancetta

Patagonian Toothfish
Slow Cooked / Turnips / Bearnaise

Yunnan Matsutake
Persillade / Mushroom Pappardelle / Hazelnut

Aveyron Lamb
Braised Shank / Mild Spices / Bulgur

Snake River Farm Kurobuta Pork
Roasted Filet / Grapes / Celery

A4 Kagoshima Tenderloin
Grilled / Darphin Potato / Truffle Gravy
Supplement of 388

CHEESE AND DESSERTS

Selection of Artisanal Cheese
Quince Paste / Little Gem / Homemade Sourdough

Mirabelles Tart
Almond / Earl-Grey Ice-cream

Solliès Figs
White Chocolate / Yogurt Foam / Raspberry & Figs Sorbet

Tirami-Chou
Chou Pastry / Hot Chocolate & Coffee Sauce / Tiramisu Ice Cream

Piña Colada
Roasted Pineapple / Spiced Dark Rum / Coconut Sorbet