



MONCHEF

Festive
Plated Menu



MONCHEF

French Experience

(Non-Veg Option)

TARTE AUX AUBERGINES (D, N)

Eggplant | Smoked Apple Puree | Paprika | Thin Filo Tartlet | Pine Nuts | Cornflower

SOUPE AUX CHÂTAIGNES ET À LA CITROUILLE (D)

Chestnuts | Butternut Squash | Butter | Cream | Thyme | Sage

SALADE DE FROMAGE DE CHEVRE À L'ERABLE (D, N)

Warm Goat Cheese | Orange | Fig | Beetroot | Rocket | Frisse | Red Sorrel | Lemon Vinaigrette

BALLONTINES DE DINDE (D, G, N)

Turkey | Ricotta | Red Wine Jus | Apple Beetroot Chutney | Spinach | Celeriac Puree

SORBET

Blackberry | Lemon | Raspberry Coulis

STEAK DE FILET (D)

Fillet Steak | Mushroom Sauce | Roast Baby Potatoes | Asparagus | Carrot | Café De Paris

DESSERT (D, G, N)

Chocolate Pecan Brownie | Passionfruit Bonbon | Mince Pie Tartlet



MONCHEF

French Experience

(Veg Option)

TARTE AUX AUBERGINES (D, N)

Eggplant | Smoked Apple Puree | Paprika | Thin Filo Tartlet | Pine Nuts | Cornflower

SOUPE AUX CHÂTAIGNES ET À LA CITROUILLE (D)

Chestnuts | Butternut Squash | Butter | Cream | Thyme | Sage

SALADE DE FROMAGE DE CHEVRE À L'ERABLE (D, N)

Warm Goat Cheese | Orange | Fig | Beetroot | Rocket | Frisse | Red Sorrel | Lemon Vinaigrette

BALLONTINES DE COURGETTES (D, G, N)

Zucchini | Ricotta | Spinach | Red Wine Jus | Apple Beetroot Chutney | Celeriac Puree

SORBET

Blackberry | Lemon | Raspberry Coulis

STEAK DE CHAMPIGNONS (D)

Portobello | Veg Brown Gravy | Roast Baby Potatoes | Asparagus | Carrot | Café De Paris

DESSERT (D, G, N)

Chocolate Pecan Brownie | Passionfruit Bonbon | Mince Pie Tartlet



MONCHEF

Italian Experience

(Non-Veg Option)

ARANCINI AL PARMIGIANO (D, G, N)

Parmigiano | Caramelized Onion | Potato | Pecorino | Black Truffle Aioli

BURRATA (D, G, N)

Roast Tomatoes | Mushroom | Pesto Genovese | Balsamic Glaze | Basil Cress | Crostini

RAVIOLI AI QUATTRO FORMAGGI (D, G)

Goat Cheese | Feta | Ricotta | Parmigiano | Apple Compote | Sage Butter Sauce | Rosemary

TACCHINO AL VINO (D, G, N)

Turkey Roulade | Morel Mushroom | Red Wine Jus | Cranberry Sauce | Celeriac Puree

SORBET AU CITRON D'AMALFI

Lemon & Pineapple Sorbet | Basil | Raspberry Coulis | Mint Caviar

STEAK DE FILET TOSCANE (D)

Fillet Steak | Portobello | Silver Onion | Potato Mash | Asparagus | Baby Carrot

DESSERT (D, G, N)

Chocolate Nemesis | Mascarpone Cremieux | Pecan Nut Croquant



MONCHEF

Italian Experience

(Veg Option)

ARANCINI AL PARMIGIANO (D, G, N)

Parmigiano | Caramelized Onion | Potato | Pecorino | Black Truffle Aioli

BURRATA (D, G, N)

Roast Tomatoes | Mushroom | Pesto Genovese | Balsamic Glaze | Basil Cress | Crostini

RAVIOLI AI QUATTRO FORMAGGI (D, G)

Goat Cheese | Feta | Ricotta | Parmigiano | Apple Compote | Sage Butter Sauce | Rosemary

RISOTTO CON VERDURE MISTE (D)

Acquerello Rice | Saffron | Zucchini | Green Peas | Edamame Gremolata

SORBET AU CITRON D'AMALFI

Lemon & Pineapple Sorbet | Basil | Raspberry Coulis | Mint Caviar

BISTECCA DI CAVOLFIORE (D)

Cauliflower Steak | Portobello | Silver Onion | Potato Mash | Asparagus | Baby Carrot

DESSERT (D, G, N)

Chocolate Nemesis | Mascarpone Cremieux | Pecan Nut Croquant