

SAVOY

SUITE DINING EXPERIENCE

THREE-COURSE SET MENU WITH LOUIS ROEDERER PAIRING

STARTER

Irish Carlingford Oystern

Yuzu & Black Pearls

or

Scrambled Free Range Egg Chicken Oyster

Chicken Jus

Champagne pairing: Louis Roederer Blanc de Blancs 2013, France

MAIN COURSE

Seared Welsh Lamb Fillet

Sweet Potato Fondant | Citrus Sauce

or

Steamed Seabass Fillet

Rigatoni Stuffed with Forest Mushroom Duxelles | Louis Roederer Champagne Emulsion

Champagne pairing: Louis Roederer Cristal 2013, France

DESSERT

Strawberries & Cream

Tahitian Vanilla Panna Cotta | Elderflower | Gariguettes Strawberries

or

Milk Chocolate Caramel Sphere

Maldon Sea Salt Caramel | 68% Bitter Chocolate Fudge Brownie

Champagne pairing: Louis Roederer Carte Blanche NV Demi Sec, France