

KATANA X

Sample Gourmet Menu

Inspired by the Chef's signature creations.

Canapés & Amuse-Bouches

- Guacamole & shrimp verrine
- Fine charcuterie selection
- Traditional hummus
- Beetroot hummus
- Mini bruschetta
- Cod fritters (Accras)
- Sun-dried tomato mousse
- Mini focaccia
- Honey & sesame chicken skewers
- Buffalo mozzarella & cherry tomato skewers
- Mini gourmet burgers
- Mini croque-monsieur
- Quail egg with caviar



Starters – From the Sea

- Tuna tartare with avocado, ginger, coriander & lime
- Vanilla-infused scallop carpaccio
- Sea bream ceviche with pomegranate
- Crispy langoustines with basil
- Lobster salad with citrus
- Scallop carpaccio with summer truffle
- Seared langoustines with caviar



Starters – From the Land

- Chilled tomato soup with burrata & basil
- Chilled melon soup with feta & mint
- Truffle burrata with heritage tomatoes
- Tomato & basil tartlet
- Vegetable nems
- Duck foie gras with fig chutney
- Soy-marinated duck breast
- Perfect egg with truffle cream



Main Courses – From the Sea

- Lobster risotto
- Ginger, lime & langoustine risotto
- Squid ink spaghetti with prawns
- Citrus-crusted sea bream
- Seabass with lemon & basil oil
- Cod with chorizo
- Roasted lobster with homardine emulsion



Main Courses – From the Land

- Summer truffle risotto
- Linguine with basil pesto & Iberian ham
- Veal chop with morels
- Beef fillet with porcini
- Beef fillet with black truffle
- Duck breast with mango
- Herb-crusted Sisteron lamb
- Roast chicken with tarragon



Desserts

- Chocolate panna cotta
- Classic tiramisu
- Apricot tart with pistachio cream
- Lemon meringue tart
- Passion fruit meringue tart
- Chocolate sphere
- Red berry pavlova



Breakfast

- Fine cheeses
- Charcuterie
- Smoked salmon
- Fresh fruit
- Greek yoghurt
- Artisan breads & pastries
- Crêpes & pancakes
- Eggs cooked to order
- Fresh orange juice

