

# S/Y REVA NUI

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## SAMPLE MENU- CHEF Jérémy Rit

### *Breakfast*

Fresh fruit platter, granola, cheese and cured meat served every morning

Salmon Benedict, Kaffir lime hollandaise sauce

Herb & feta omelet, Heirloom tomato salad

Tortang Talong (baked aubergine omelette) with scallion & ricotta

Coconut & chia seed power bowl with freshly cut mango, flaxseed, blueberry and cashewnuts

Homemade crêpes filled with banana and strawberries

French toast: Thick brioche, sea salt caramel and passion fruit

### *Lunch*

Lobster salad, citrus and crunchy fennel, and passion fruit dressing

Tataki de boeuf: Served with ponzu sauce, black radish and fresh herbs

Scallop carpaccio, lime, pink peppercorns, and vanilla oil

Grilled sea bass, vegetable vierge, provence herbs, and Thai rice

Crab salad, pomelo, charred avocado, fresh herbs and chili oil

Tahitian raw fish, red tuna, fresh coconut milk, crunchy vegetables

Chicken thigh skewers served in a pitta bread with a tabbouleh salad of mint and parsley, Greek yoghurt sauce and red onion pickles



## *Aperitifs*

Foie gras toast

Buckwheat blinis with trout roe

Shrimp tempura, black garlic aioli

Tomato and raspberry gazpacho

Sea rillettes toast

Mini duck wrap

Bream ceviche

Comté gougères

Mini fish burger

Sea bass sashimi

Radish with seaweed butter

Cod fritter, shallots and gerkins relish

Caviar chawamushi

Calamari carbonara, sage fritter

Parmegianno short bread and tuna tataki



## *Dinner starters*

Cuttlefish confit and grilled, roasted cauliflower cream  
with tahini & rich chicken juice with liquorice

Asparagus and parmegiano tartelette with pistachio sabayon  
and bottarga

Sea trout cooked with polenta in leeks leaves, buttersquash,  
trout eggs & chives sauce

Tomatoe and white miso velouté, shellfish &  
mustard seeds

Beef tataki, caviar from Aquitaine & toum sauce

Red snapper crudo, sobressade savory custard, Xeres mirror  
and jalapenos pepper

Bluefin tuna tartar, confit egg yolk in soy sauce, fresh  
cucumber, juniper powder & crispy tapioca

## *Dinner mains*

Scallop, some fresh and raw, others marinated in XO and semi-dried.  
Fresh fennel and lime salad, pilpil sauce of their coral & preserved lemon

Lamb saddle stuffed Provençal-style, served with thyme-infused sauce and confit  
garlic, sautéed spinach and potato mille-feuille

Lobster, slowly poached in red butter, smoked rattes potatoes, stired pakchoï,  
grilled pamplemousse & hollandaise sauce with champagne

Beef filet chargrilled, crispy canelloni of the brisket, beluga  
lentils cooked like a risotto, roasted aubergine served with a rich truffle &  
beef sauce



## *Dinner mains*

Dover sole filet, cooked "meunière" with voatsypiferi pepper, oyster cream and oyster leaves, potatoe & algae gnocchi

Poulet de Bresse, the breast glazed with a vin jaune reduction, the legs in a ras-el-hanout croustis, served with wild herbs, fig leaves oil & mango vinegar

Duck breast, seared and gently smoked, porcini tatin tart, foie gras shavings, black olives & cocoa sauce & hazelnut oil drops

## *Dinner desserts*

Orange blossom flavored greek yogurt, semolina and Kalamata olive oil short bread, blood orange supreme & orange blossom water meringue

Figs tartelette, mascarpone and vanilla light chantilly & balsamic caramel

Lemon gateau infused with limoncello, lemon cream & raspberry coulis

Almonds, freshly picked, Basque cheesecake & minute made cherry marmelade

Honey, pollen, chantilly cream, honey financier & fresh peaches

Chocolate mousse quenelle, crunchy peanuts & salty banana caramel

Pistachio biscuit and nougatine, Iranian safran cream & rose custard

Hazelnut, caramelized and slightly salted, praliné, hazelnut biscuit & sprinkled with miso caramel

