

starters

pulled pork bao

soft bao bun, pickled onions, and mustard seeds

niçoise panisse

rouille and pickled red onions

sea bream ceviche

leche de tigre, fresh coriander, yuzu jelly, toasted buckwheat, and red chili

main courses

chicken supreme

garlic confit mashed potatoes and satay emulsion

seared salmon fillet

cauliflower mousseline, champagne emulsion, and seasonal vegetables

Seasonal vegetable risotto

Creamy and infused with the flavors of the moment

desserts

tarte Tatin

served warm with creamy vanilla ice cream

caramel custard

topped with toasted almond slivers

creamy chocolate

crispy cocoa tuile, salted butter caramel, and vanilla ice cream

tero house17

menu business

