

La Chaîne des Rôtisseurs Amical Diner Menu A Gastronomic Summer Delight



Royale Nam Tok
6th September 2009



Chef Marc's Surprise Appetisers
Sparkling Chardonnay/Pinot Noir, Deakin Estate, Australia

Terrine of Goose Liver with a home-made marmalade of
Passion fruit, dried Apricot and Red Onion
Reisling Kabinett Selback Zeltinger 2005, Germany

Scallops prepared in the shell with Pleurottes mushrooms
and Lobster Bisque sauce
Chardonnay Down Under 2007, Australia

Parrot Fish filet served on a bed of Belgian Witlof/Endive with
a compote of Rhubarb, with Tarragon & bacon
Sauvignon Blanc Terra Matter 2008, Gold Medal. Chile

Lamb Rack, French-cut, with Mint sauce & Balsamico di Modena
vinegar & vegetables
Tempranillo / Cabernet Sauvignon 2004 Crianza, Navarra, Spain

« The Royale Nam Tok Desserts »
A plate with a variety of Chef Marc's Creative Desserts
Moscato d'Asti 2007 'Bosc d'La Rei' from Piemonte, Italy

Coffee or Tea with a few 'After-Dinner' sweets to end a beautiful meal