

# *Provence Evening Menu*

*Tonight's menu celebrates the region's sun-ripened flavours and relaxed Mediterranean elegance, each dish crafted to pair harmoniously with the bright, expressive wines of the South. Settle in and let the warmth of Provence unfold through every course.*

## *Amuse-Bouche*

### **Pastis-Marinated Prawn with Orange & Fennel**

A delicate prawn infused with pastis and citrus, served with whisper-thin fennel shavings. A refreshing, aromatic bite that evokes the sea breeze and aperitif hour in Provence.

## *Entrée*

### **Provençal Fine Tart with Black Olive Tapenade**

A crisp, buttery tart layered with Provençal vegetables and crowned with a rich black olive tapenade. Vibrant, rustic, and full of the region's signature sun-soaked flavours.

## *Fish Course*

### **Crispy-Skinned Sea Bream & Bouillabaisse Broth**

Golden sea bream with perfectly crisp skin, served in a fragrant bouillabaisse-style soup. Finished with garlicky aioli and crisp croutes — a tribute to the fishing ports of Marseille.

## *Meat Course*

### **Poulet Provençal**

Roast chicken scented with lemon, garlic, and garden herbs, accompanied by buttery pomme fondants and a colourful ratatouille. A comforting, countryside classic elevated with elegant simplicity.

## *Dessert*

### **Lavender & Honey Crème Brûlée**

A delicate crème brûlée infused with Provençal lavender and wild honey, served with softly poached peaches. Floral, golden, and irresistibly summery.