

Ch
CHRISTOPHE HAY

Caprice

4-HANDS
CHRISTOPHE HAY x GUILLAUME GALLIOT
THURSDAY 2ND AND FRIDAY 3RD FEBRUARY 2023

210 €
with food and wine pairing 305 €
(6 glasses of 6cl)

LANGOUSTINE FROM BRITTANY
beet and chocolate, Ruby sauce

GUILLAUME GALLIOT

TRUFFLE OF MONT-PRÈS-CHAMBORD
celery ball confit, glazed with truffle, dandelion wine

CHRISTOPHE HAY

THE WORK OF MY TRIP TO SINGAPORE
laksa with king crab and lemon sudachi

GUILLAUME GALLIOT

PIKE-PERCH FROM THE LOIRE
confit in a sour cream, tuberous chervil

CHRISTOPHE HAY

RACAN PIGEON WITH COCOA
smoked with japanese cherry wood, work around the pear

GUILLAUME GALLIOT

CITRUS FRUITS FROM OUR COLLECTION
meringue, assam tea, citron maxima frosted mousse

CHRISTOPHE HAY

This menu is a four-handed collaboration between chefs Christophe Hay and Guillaume Galliot, three-starred chef of the Caprice-Four Seasons restaurant in Hong Kong.