

3D DINING WITH GASTON

 le petit chef 

Immerse yourself in the story of the world's smallest chef, Gaston de la Neige, and his quest to follow the route of the famous explorer Marco Polo.

Watch Gaston, le petit chef, come to life before you on your table, pulling you into a virtual world of culinary delight.

FOOD

ENTRÉE

Bouillabaisse

Traditional Provencal-style French stew of fish and shellfish in a vegetable broth, infused with saffron, garlic, tomato and orange, served in the old-world style with fresh French bread

MAIN COURSE

Herb Buttered Crayfish Tail

Local delight prepared on a bed of seafood velouté, served with julienne carrots, beetroot chutney and a garnish of caviar

Scotch Fillet

A succulent scotch fillet with buttered seasonal vegetables and roasted potatoes au jus

DESSERT

Sholleh Zard

A Persian Sweet Yellow Rice Pudding prepared with rose water, infused with saffron and cardamom

or

Ice Cream de la Glace

Your choice of Ice Cream served with Chantilly, Chocolate Sauce and Freeze-Dried Raspberries

COFFEE & TEA

From the Barista