



DISCIPLES ESCOFFIER INTERNATIONAL ASIA PACIFIC PRESIDENTS TEAM BONDING CHALLENGE

MENU BY CAMBODIA AND MALAYSIA

A P P E T I S E R

*King Salmon Praline, Fennel Salad, Mango Salsa
Malaysia Spices Marinated Salmon*

*Bouchard Aine & Fils Chablis 2022
G de Guiraud 2019 en mangum*

M A I N

*New Zealand Lumina Lamb Loin, Water Chestnut Gratin, Cashew Nut Sauce
Herb Crusted Lumina Lamb Loin, Natural Jus
Cream of Sweet Corn*

Chateau Lagrange 2015

D E S S E R T

*Bitter Cacao Ivory Chocolate , Cognac Ganache
Spiced Chocolate Pudding
Andros Coconut Jelly, Ginger Marmalade*

Graham's 20 Year Old Tawny

