



# DISCIPLES ESCOFFIER INTERNATIONAL ASIA PACIFIC PRESIDENTS TEAM BONDING CHALLENGE

## MENU BY CHINA AND NEW CALEDONIA

### A P P E T I S E R

*New Zealand King Salmon Tartare  
Wasabi English Mustard Panna Cotta Tete-a-Tete*

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

### M A I N

*New Zealand Lumina Lamb in two ways  
Onion Marmalade Herb Crust, Rosemary Jus, Potato Pavé, Pumpkin Puree*

*Chateau Lagrange 2015*

### D E S S E R T

*Butterfly Garden  
Andros Coconut-Strawberry Bavaois, Dark Cacao Ivory Chocolate Mousse  
Almond Crumbles, Agrume Marmalade, Mixed Fruit Salad*

*Graham's 20 Year Old Tawny*

