

## DINNER

DATE OF RESERVATION

TIME:

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COMPANY:

NAME:

ADDRESS :

N° VAT :

PHONE:

TELECOPIE:

NUMBER OF PEOPLE:

N° OF TABLE:

LOUNGE:

PAX

RATE:

DEPOSIT :

CHQ

CB/AE

SUPPLEMENTS

BALANCE BY ENVOICE

BALANCE ON THE SPOT

EXTRA ON THE SPOT

NAME AND SIGN ON THE BILL

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## MENU LAPSANG

### . APERITIF

Fleur de jasmine (Japanese Vodka, Litchi Juice, Cordial red fruit)

### . APPETIZERS

Roll's Assortment

Vietnamese Spring rolls with sweet and sour sauce

Artichoke and Mushrooms Salad with Gombava Leaf

### . MAINS COURSES

Grilled Sea bass, Fried Autumn Vegetables

Curry Shrimp in Banana Leaf

Five spice Barbeque Chicken

### . SIDES

Fried rice

Mesclun Salad

### . DESSERT

Warm Chocolate Cake with Hazelnut cream

### . WINE (1 bottle for 3 persons)

Vin du Lubéron Viogner, vin pays d'oc, 2006

Roc de Jean Lys, Cabernet, 2006

Mineral water (½ bottle for 2)

Coffee or Tea

The appetizers and main courses offered are fixed and can not be substituted, but we encourage you to eat « Family Style »

Contents of the menu subject to our changes of card

PRICE FOR ONE PERSON: **73,57€** exclusive of VAT (88€ VAT inclusive). The balance will be according to the number of people confirmed 48 hours before the event.