

## The Hibernia Menu - Dec 2003

### MAIN COURSES



**"CRAYFISH" SAUTES AUX CHAMPIGNONS PARFUMES, LEGUMES CROQUANTS ET RIZ SAUVAGE CROUSTILLANT 37.50**

Crayfish (out of the shell) sautéed with Japanese Perfume mushrooms and crunchy vegetables, accompanied by Nems of aromatic rice.



**TOM YAM PLA 25.00**

A variety of Caribbean fish fillets cooked & served in a spicy Thai broth; accompanied by wild rice.



**LANGOUSTE ROTIE, ETUVEE DE JEUNE CHOU VERT AUX  
ALGUES ET A L'ORANGE, RIZ BASMATI 38.00**

Roasted lobster tail (out of the shell) with a savoury orange zest sauce, served on a bed of steamed cabbage with Nori seaweed and Basmati rice.

**CASSEROLE THAILANDAISE DE "CRAYFISH" AU BASILIC ET  
AU LAIT DE COCO 37.00**

Basil & coconut milk Thai casserole with crayfish (out of the shell); Accompanied by steamed rice noodles; spicy.



**FILET DE VIVANEAU POELE ET SA FARCE AU GINGEMBRE  
CONFIT, POMMES DE TERRE ET POTIRON ECRASES, JUS  
MOUSSEUX AU WASABI 25.50**

Pan Grilled Snapper fillet with a ginger mousse

filling; diced pumpkin in a potato puree, served with a Wasabi emulsion sauce.



**FRICASSEE DE POULET AU BROCOLI ET AUX LARDONS,  
PATES CHINOISES A L'ESTRAGON 25.50**  
Fricassee of chicken breast, 'lardons' & broccoli,  
with Chinese tagliatelle and fresh tarragon.



**MAGRET DE CANARD POELE, POLENTA AUX OLIVES, ETUVEE  
D'EPINARDS ET CEBETTES, SAUCE AUX 5 EPICES 30.00**  
Pan grilled Perigord duck breast with oriental 5  
spices sauce; sautéed Spinach with scallions, &  
polenta with black olives.



**FILET DE BOEUF "BLACK ANGUS" GRILLE, CREME BRULEE  
AU FOIE GRAS, REDUCTION AU PORTO ET GRATIN DE  
POMMES DE TERRE 35.50**

**Grilled Black Angus beef tenderloin, served with a  
'Crème Brûlée' of Foie Gras, port sauce and gratin  
potatoes.**

**Prices in US dollars.**

**Service charge of 10% will be added.**