



HORS D'OEUVRES

SMOKED NORWEGIAN SALMON

Premium smoked salmon slices on a bed of mesclun greens topped with capers and thin onion slivers

ESCARGOT de BOURGOGNE

French style snails sautéed in herb butter mixture

GAMBAS AL AJILLO

Medium-sized shrimp sautéed in olive oil and garlic

CALAMARI FRITTI

Fried squid cutlets with cauliflower

SAUTÉED MUSSELS IN WHITE WINE SAUCE

Oven-baked mussels with onion, parsley, and white wine reduction

SOUP

WILD MUSHROOM

A creamy blend of aromatic mushrooms

OLD-FASHIONED CREAM OF MUSHROOM

A Chateau de Busay original recipe

FRENCH ONION GRATIN

Traditional onion soup refined with red wine and topped with crispy baguette and cheese

MIXED SEAFOOD AND TOMATO

Fresh bounty of the sea in a Bouillabaisse broth

SALAD

CLASSIC CAESAR

Crisp lettuce with rich creamy anchovy dressing, bacon bits, and croutons

SALAD NIÇOISE

Fresh greens with seared tuna, olives, and tomatoes with light dressing with German potato and egg salad

SMOKED SALMON SALAD WITH RANCH DRESSING

Crisp lettuce with smoked salmon and hints of dill on ranch dressing



*Prices are exclusive of service charge.



FONDUE (FOR SHARING)

BOURGUIGNONNE

Choice cut beef cooked in hot oil tableside with 8 select sauces

US ANGUS BEEF

LOCAL BEEF

CHEESE

A traditional Swiss dish of melted cheese and white wine served with crusty bread cubes

LIGHT MEALS

SPAGHETTI CARBONARA

SPAGHETTI BOLOGNESE

PIZZA DU CHATEAUX

Sausage, ham, and pineapple

PIZZA MARGUERITE

Homemade tomato sauce, fresh basil, and mozzarella

BACON AND SPINACH PIZZA

White sauce pizza with bacon and spinach

PULLED BRAISED PORK SANDWICH

FRENCH TOAST CLUB

GRILLED VEGETABLE PANINI

*Prices are exclusive of service charge.



MAIN COURSE

MEAT

US ANGUS CHATEAUBRIAND (*good for sharing*)

Only the most tender cut of the tenderloin served with Béarnaise sauce and asparagus spears

US ANGUS RIB EYE (*good for sharing*)

Choice cut served with a Béarnaise sauce

US ANGUS FILET MIGNON FORÈSTIERE

Choice beef tenderloin with bacon served with mushroom sauce

COCHINILLO DE BUSAY

Perfectly baked pork belly served with a trio of sauces and paella

BRAISED PORK BELLY

Slow-cooked pork belly with caramelized sauce – a family recipe we just wanted to share with everyone.

SEAFOOD

PARMESAN BAKED SALMON FILLET

Baked Salmon Fillet with herb mayonnaise and parmesan topping, served with parsley baby potatoes

PRAWN THERMIDOR

A creamy mixture of prawns, bell pepper, and mushroom slices

FILLET OF LAPU-LAPU PROVENÇALE

Grouper fillet cooked with tomato and garlic sauce

SOLE MEUNIÈRE

Filet of sole dredged in flour, perfectly cooked in butter and served with vegetable mélange

POULTRY

DUCK CONFIT A L'ORANGE

Classic French dish of roasted duck served with a velvety citrus sauce

COQ AU VIN

Pan-seared chicken braised with mushrooms, bacon, and wine

GARLIC-ROASTED HALF CHICKEN

Garlic-infused chicken with homemade gravy

*Prices are exclusive of service charge.

PLATTER MEALS FOR SHARING (3-4 persons)

APPETIZER PLATTER

Chicken paté, homemade Boursin cheese, sautéed grapes and olives, ham and cheese croquettes, served with sliced toasted baguette

CHEESE AND FRUIT PLATTER

Assorted cheese and fruits in season served with bread sticks

MER ET TERRE PLATTER

Classic “surf and turf” combination of grilled prawns, grilled Mahi-Mahi, pepper-crusted tenderloin steak, and grilled pork served on a bed of French fries

SEAFOOD PLATTER

Calamari, pan-seared Mahi-Mahi, oven-baked mussels, peppered prawns served on a bed of rice

DESSERT

FRESH MANGO FLAMBÉ

Sweet mango balls flambéed in a mix of liquor and caramel, served with ice cream for that delectable hot-cold experience

PEACH FLAMBÉ

Flambeed peaches served with vanilla ice cream

“OTAP” MILLE-FEUILLE

A local delicacy given a French treatment

LAYERED MANGO CROQUANT

Layers of crushed graham crackers, rich cream filling, and sweet mangoes

CHOCOLATE FONDUE (*good for sharing*)

Melted chocolate with skewered fruits and marshmallows, and wafer sticks

ICE CREAM

Served with 3 assorted toppings to delight the young at heart

*Prices are exclusive of service charge.