

# Kandolhu Maldives 'Bouchée Française' Beachside Wine Degustation

Join us under the stars with sand beneath your feet as we present to you a pop up degustation and wine pairing feature, a 10-course beachside culinary ride lovingly prepared by Chef Mickaël and his team.

Saturday 3rd December beginning at 8:00pm, only 12 guests will have the opportunity to experience some of our modern reinterpretations of traditional French food, in increasing mouthful form. Accompanying the journey we will have on hand Michael Wimmer, Country Manager for MMI Wine Distribution, who will educate us on incredible paired wines for each course.

This will be a communal affair where good company sits all together in order to make the experience intimate, fun, and conversational. Advance booking is required, space is limited!

**Ultimate Inclusions Meal Plan: \$69 pp ++**

**A La Carte Meal Plan : \$99 pp ++**

**Bed & Breakfast Meal Plan : \$169 pp ++**

## Menu

### PETIT FOUR SALÉE

**Tarte à l'Oignon**  
salted paté sablée,  
onion ice cream, chutney

**Escargot à la Bourguignonne**  
escargot sous-vide shooter,  
melted garlic, parsley,  
lemon butter

**Soufflé au Fromage**  
30-second microwave  
gruyere cheese soufflé

**Veuve Clicquot Brut**

### AMUSE BOUCHE

**Moules Marinières**  
kebaped baked crumbed mussel

**Château Carré**  
**Muscadet Sèvre et Maine**  
2015

### SOUPE

**Coq au Vin**  
shredded chicken leg sous-vide,  
burgundy glaze, chicken broth,  
baby potato, button mushroom

**Droin Chablis 1er Cru**  
**'Montmains' 2013**

### ENTRÉE

**L'Oeuf Cocotte**  
baked eggs, melted Roquefort,  
bacon bread tuile,  
served in its shell

**Belleruche Chapouthier**  
**Côtes du Rhône Blanc 2015**

### POISSON

**Saumon à l'Oseille**  
salmon tartare, creamy sorrel  
and white wine veloutée

**Pascal Jolivet**  
**Pouilly-Fumé 2013**

### PAUSE SORBET

**Sorbet à la Poire Williams**  
classic pear sorbet,  
caramelized pear,  
pear liquor drop,  
crystalized basil leaf

### VIANDE

**Boeuf Bourguignon**  
slowly-braised wagyu beef cheek,  
carrot espuma, burnt pearl  
onion, parsley salsa, red wine jus

**Domaine Bitouzet**  
**Vosne Romanée 1er Cru**  
**'Les Beaux Monts' 2009**

### DÉSSERT

**Tarte aux Pommes**  
crumble based tart,  
apple and star anise compote,  
rosacea flower with skin,  
Calvados ice cream

**Automne en Normandie**  
**Calvados Cocktail**

