



Born in Eastern France, Chef Michel Christmann is passionate about his exquisite craft and works relentlessly to highlight and promote local produce. His quest to explore and discover the culinary world led him to travel extensively across France and Russia. He was felicitated with the 'Young Talents' trophy and two toques from the famous guides Gault and Millau in 2014. Since then, he has been spending time between Pondicherry, India and France.

## Some of the most exemplary restaurants he worked at include:

The Crocodile 3<sup>\*</sup> in Michelin in Strasbourg. Hospitality the Phébus 1<sup>\*</sup> in Joucas. Relais Bernard Loiseau 3<sup>\*</sup> and Buerehiesel 3<sup>\*</sup> in Strasbourg. Barbizon at Pleiades 1<sup>\*</sup>, Paris, La Bégude Saint Pierre <sup>\*\*\*\*</sup>, France.

#### He opened the:

Pinot Noir, a French gastronomic restaurant in Rostov, Russia The Mozart Wine House (a bakery, wine and tapas bar) in Rostov, Russia



# CHEF MICHEL CHRISTMANN SIGNATURE MENU

The Ballroom | 14<sup>th</sup> June 2023

# NON VEGETARIAN

Chef's Special Amuse-Bouche Chateau Timberlay Crémant De Bordeaux Brut NV, Bordeaux, France

Drumstick and Moringa Soup spiced lentil, cumin foam, candied lemon and curry leaves oil Moulin de Gassac Chardonnay 2020, Languedoc, France

Grilled Prawns green peas and mint purée, grilled almonds, lemon curd, EVOO Cheval Quancard Reserve Bordeaux Blanc 2020, Bordeaux, France

#### Kadaïf Wrapped Marinated Seabass aioli sauce, piperade & zucchini, tamarind réduction

Chateau Lacoste Garzac 2020, Bordeaux, France

### Braised Lamb

chickpeas hummus, honey glazed carrot, vadouvan potato cappuccino, demi glace Bodegas Valdemar Finca Valdemacuco Roble 2020, Rioja,

> Modern Lemon Tart citrus, cucumber and herbs

## VEGETARIAN

Chef's Special Amuse-Bouche Chateau Timberlay Crémant De Bordeaux Brut NV, Bordeaux, France

Drumstick and Moringa Soup spiced lentil, cumin foam, candied lemon and curry leaves oil Moulin de Gassac Chardonnay 2020, Languedoc, France

## Crispy Broccoli

green peas and mint purée, grilled almonds, lemon curd, EVOO Cheval Quancard Reserve Bordeaux Blanc 2020, Bordeaux, France

# Kadaïf Wrapped Marinated Cottage Cheese aioli sauce, piperade & zucchini, tamarind réduction

Chateau Lacoste Garzac 2020, Bordeaux, France

### Eggplant Cannelloni

chickpeas hummus, honey glazed carrot, vadouvan potato cappuccino, olives, tomato reduction Bodegas Valdemar Finca Valdemacuco Roble 2020, Rioja, Spain

## Modern Lemon Tart

citrus, cucumber and herbs

Kindly inform us if you have any food related allergies or intolerance.