



éLOPIE

“Elle”

Shades of Tuna and Salmon

Layered Fresh Tuna and Salmon, Compressed Watermelon,
Spiced Citrus Aioli, Spring Shoots

“Ose”

Spot Prawn and Crab

Rosé Poached Spot Prawns, Dungeness Crab Cakes,
Charcoal Salt Aioli, Scents of Spring Petals

“Muscat Blanc Moelleux”

Foie Gras Tart

Candied Green Apples, Blue Cheese, Pistachio

“Rosé Fruit”

Rabbit Pâté

Ripened Peach, Honey Comb Goat Cheese,
Sweet Herb Glazed Baby Green Artichokes and Spring Beans

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