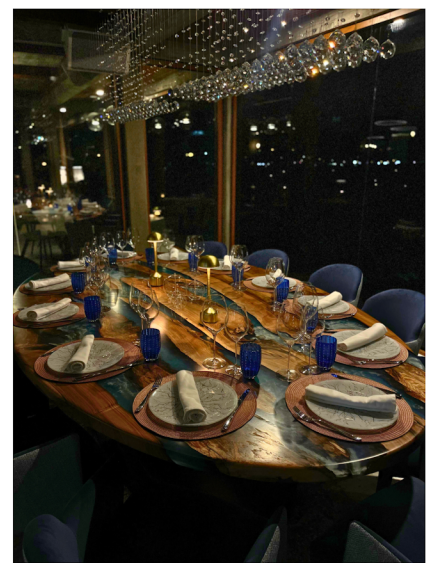


AMBASSADOR ROOM - PRIVATE DINING EXPERIENCE

Your event deserves something special

Book our exquisite private dining room, the Ambassador Room: The ultimate dining experience, an exquisite room where art and fine food intertwine, gather round our magnificent table made by Jimmy Art Wood. This unique piece of art is named & inspired by Labrelotte Bay: a beach along the northeast coast of St. Lucia. Let the conviviality commence, perfect for a fine dining experience, up to 12 guests.



Chef Jacques Chrétien throughout his international career, has constantly established, a unique culinary identity, the guarantor of French gastronomy. Pioneer in the soul, generous by nature, cooking is for him a part of pleasure where everything revolves around the love of sharing and to please. At Artisan Restaurant, each product is carefully selected, worked with modernity and creativity. Immerse yourself into the heart of French gastronomy with a Creole touch at restaurant Artisan, while enjoying the panoramic view on the aerial ballet of airplanes. A unique experience on Island!

✓Leisure ✓Celebration ✓Professional ✓Private Meeting

THE DETAILS

- Up to 12 guests
- A/C
- Music Speaker can be turned off
- Free Wi-Fi
- Tinted windows
- mural outlets (220V)

Ambassador Room Location Fee **\$181.50***

**Price in USD, subject to 10% VAT & 10% service charge. Exclusive of any food & beverage*

sales@fayegastronomie.fr - +1 (758) 719 50 19 - 730 22 00

Restaurant open from 12PM to 11PM from Mondays to Saturday

(Ambassador Room Breakfast upon request only, available from 9am (at least 24hours Notice))

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THE ROOM

This private dining room at Artisan Restaurant St-Lucia is brought to you by Chef Jacques Chrétien, Master Chef Member of the international Master French Association, and can seat up to 12 guests.

Alongside Master Chef Jacques Chrétien, head chefs Kevin & Esteban have created a menu that puts a twist on traditional French cuisine and delivers subtle, exquisite flavours. This space has been designed to put food into the heart of the room.

We have three wine pairing options you can choose from, or our Head Sommelière is happy to help pair wine with every course once the dishes have been selected



THE FINER DETAILS

To reserve this intimate space, aside from the location fee, we kindly ask for a minimum spend on food & beverage. The Minimum spend for the room is 60.00US per person, excluding 10% VAT & 10% Service charge. All reservations are confirmed by a payment of 50% of your minimum spend, which is used to secure your booking.

Cancellation policy: your booking can be cancelled 7 days prior to your event with no charges. If cancellation is received after 7 days, your deposit will be non-refundable. Any amendments to the reservation after 72 hours prior to your event could result in the charge of the selected menu.

Our menus are designed for your entire party to dine on the same dishes for all courses. We can cater to any dietary requirements separately. Please note that the menu in this brochure is subject to seasonal changes.

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APRIL 2023

AMBASSADOR ROOM - PRIVATE DINING EXPERIENCE

Your event deserves something special

OUR SET MENU

3 COURSES - 60.00USD* PER PERSON

4 COURSES - 100.00USD* PER PERSON *(Two courses may be chosen from the main course section)*

5 COURSES - 135.00USD* PER PERSON *(Two courses may be chosen from the main course section + Cheese selection added)*

Our Menus are designed for your entire party to dine on the same dishes for all courses. We can cater to any dietary requirements separately. Please note that the menu in this brochure is subject to seasonal changes.

**Price in USD, subject to 10% VAT & 10% service charge. Exclusive of any food & beverage*

APPETIZER

- Confit Truffled Duck Foie, Toasted Brioche, Chutney
- Shredded Crab Meat, Salpicon Granny Smith Apple, Oscietre Caviar
- Scampi Ravioli, Green Cabbage Confit, Truffle Julienne, Foie Gras Emulsion
- Teppanyaki Octopus, Avocado, Fingerling Potatoes, Heirloom Tomatoes, Chipotle Sauce

MAIN COURSE

- Sautéed Line Caught Sea Bass Fillet, Samphire, Oyster & Fingerling Mashed Ecrasée, Clams Baby Leek Confit, Oyster & Butter Emulsion
- Pan Seared Sea Scallops, Wild Mushroom Fricassée, Pan Seared Foie Gras, Truffle Jus
- Roasted Wild Caught Scottish Salmon Fillet, Fondant Potatoes, Daikon, Black Curry & Lemongrass Emulsion
- Roasted New Zealand Lam Loin, Crispy Potatoes Napoleon, Portobello Fricassée, Thyme & Rosemary Jus
- Sautéed Black Angus Tenderloin Rossini Styled, Foie Gras Médaille, Eryngi Mushroom, Truffled Mashed Potatoes, Périgieux Sauce

DESSERT

- Cheese Selection from Faye Gastronomie Caraïbes, Chutney, Grapes, Dried Fruits
- Rum Baba, Vanilla Whipped Cream, Fresh Lime Zest, Admiral Rodney Rum
- Granny Smith Tart Tatin, Caramelized apple tart, Sablé, Vanilla Ice Cream
- Chocolate Lava Cake, Green Tea Matcha Ice Cream, Wild Berries Sorbet
- Pavlova, Soft Meringue, Madagascar Vanilla Whipped Cream, Fresh Red Berries Selection

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FAYE
Gastronomie Caraïbes



Maîtres Cuisiniers
DE FRANCE

