

TOQUE'S TASTES' OF THE WORLD

02 4572 3724

A CULINARY TRAVEL AROUND THE GLOBE AT TOQUE RESTAURANT

-o0o- **FIVE COURSE INDIAN TASTING MENU** -o0o-

\$60.00 per head excluding drinks

Thursday 2 February 2006

UPON ARRIVAL

Homemade rotis w traditional condiments

STARTER

Prawn & scallop shish kebabs w mango & coconut glaze

MAIN

Beef masala w jasmine rice, cucumber yoghurt, mango chutney & pappadums

DESSERT

Pistachio nut kulfi w rosewater syrup

AFTERS

Housemade chai or coffee w Persian fairy floss

You can contact us on 02 4572 3724

TASTES OF THE WORLD

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A CULINARY TRAVEL AROUND THE GLOBE AT TOQUE RESTAURANT

-o0o- FIVE COURSE FRENCH TASTING MENU -o0o-

We are fully licensed, sorry we do not BYO

Sorry, we do not split bills

\$60.00 per head excluding drinks

Thursday 2nd March 2006

AMUSE-BOUCHE

Crème de maïs, sorbet á la basilic en brioche
(a small glass of roast corn soup w basil sorbet & brioche croutes)

ENTRÉE

Asperges á la sabayon de Riesling en noisette
(Freshly steamed asparagus, topped w white wine sabayon, toasted hazelnuts & julienne of leeks)

PRINCIPAL

Confit d saumon en beurre, pommes de terre á la boulangère en sauce Chambord
(Confit of salmon fillet in Dutch style butter w layered baked potatoes & Chambord broth)

BONBONS

Dessert de barquettes aux framboises
(Pastry boats, baked crisp & filled w crème pâtissière, fresh raspberries & dark caramel sauce)

PETIT FOUR

Petit four aux chocolate
(A selection of handmade after dinner chocolates with coffee or tea)

HEY THERE FOODIES!

So here's the second installment for Tastes of the World at Toque.

Originally, I wrote this menu for a girl, in fact a beautiful girl and probably the loveliest I will ever know.

About four months ago I planned a weekend in which I hoped to cook this food for her. It was designed to include a few things which I knew to be her favourites. Unfortunately, she never showed and I never told her of this menu.

Still, to this day I think of her always, and would love, if nothing else, to see this menu brought to life.

The food and this menu are both very close to my heart and I would be honoured to have the chance to create it for you and your loved one.

After all, it should be enjoyed!

BON APPETITE

David Falson
Proprietor Toque Restaurant

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