

Orient Express

The original Orient Express first ran on October 4, 1883 from Paris to Giurgiu in Romania, via Munich and Vienna. At Giurgiu, passengers were ferried across the Danube to Ruse in Bulgaria to pick up another train to Varna from where they completed their journey to Constantinople by ferry.

Over the years, many routes have changed and more services have been added, yet the timeless romance of the Orient Express remains the same. Join us aboard the Orient Express as we journey down its splendid and picturesque routes, savouring the finest of gastronomic experiences.

Bon Appetit.





Caviar

(30 grams)

- ▣ Beluga 15000
- ▣ Ossetra 11000
- ▣ Sevruga 11000

served with traditional accompaniments

Signature of Orient Express

- ▣ Cognac flambéed lobster, Dijon, fresh shiitake 2500
- ▣ Pithivier, pecan nut, wild mushrooms 2000
- ▣ Camembert cheese soufflé, paprika sauce 2000



Soups

- ▣ Lobster bisque, mousseline de langouste 1250
- ▣ Lyonnaise onion consommé with smoked duck agnolotti 1250
 - ▣ Chilled zucchini soup, goat cheese, black olive 1000
 - ▣ Dutch asparagus soup, brioche crisps 1250

Appetizers

- ▣ Sliced chicken supreme, mustard, kalamata 2500
- ▣ Presse of chicken, pâté maison, raspberry 2250
- ▣ Balik salmon, English pea puree, radish, nori 2750
- ▣ Crab meat, petit greens, avocado, citrus emulsion 2500
 - ▣ Belgium endive, avocado salad 1500
 - ▣ Salad of pickled vegetables, herbed cheese beignets 1500
- ▣ Warm asparagus mille feuille, red onion compote, hollandaise 2200
 - ▣ Baby artichoke, purple potato, truffle vinaigrette 1850



Seafood

- Seared Canadian scallops, fennel, curry, pomegranate, dill 3500
 - Black pomfret, edamame, morels, asparagus 3000
 - Salmon, crushed potato, cucumber, hollandaise 3000
 - Lobster ravioli, smoked corn, basil 3000
 - Chilean sea bass, pickled lemon puree, brandade 3500
- Grilled prawns, risotto, spring onion, red pepper, curry 3000

Meats and Poultry

- Corn fed chicken supreme, celeriac, chestnut, truffle 3000
 - Magret duck, fermented grains, beetroot 3500
 - Center cut steak, truffles 2500
Water buffalo steak
- Canadian pork loin, carrot puree, confit radish, apple 3000
- New Zealand lamb, green olive panisse, imam bayildi 3500



Pasta and Vegetables

- Russet potato gnocchi, roasted garlic, snow peas, dried tomato 2000
 - Porcini, perigord truffle soufflé 2000
 - Pithivier Provençal, paprika butter 2000
- Homemade linguini, crispy basil, manchego foam 2000
 - Tagliatelle, spinach, gorgonzola, walnuts 2000
- Fontina, ceps, baby tortellini, preserved whole grain mustard 2000
- Croustillant of confit vegetables, smoked eggplant caviar, yoghurt, mint 2000
 - Goat cheese ravioli, toasted pine nuts, reggiano foam 2000
 - Asparagus and pea risotto, parmesan 2500

Sides

- Creamed baby spinach 500
- Mushrooms (porcini, shiitake, morel) 750
 - Asparagus 1500
- Sautéed potatoes, pomme mousseline 500
 - Bouquetiere de legumes 500



Desserts

- Selection of European cheese, accompaniments 1750
- Dark chocolate, hazelnut, morello cherry cream 1500
- Warm chocolate pudding with liquid chocolate center 1500
- Pistachio cake, macerated raspberries, yoghurt sorbet 1500
 - Rice pudding soufflé, apricot, chamomile 1500
 - Blueberry cheese cake, champagne ice cream 1500