



#### AU JARDIN DE LA VAGUE

RESTAURANT

### Akhara Chay

# CHEF AT HOME

The Chef comes to you for a unique culinary experience











# Chef Akhara Chay's Portrait



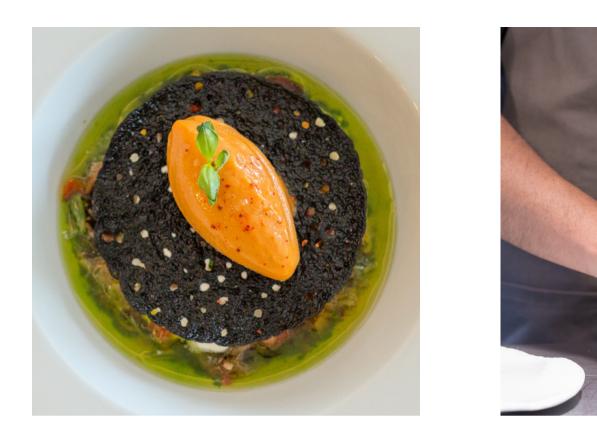
Akhara Chay has been in charge of the restaurant "Au Jardin de la Vague" kitchens since 2017 and invites you to a creative and Mediterranean journey for your private and professional events.

Akhara Chay begins to learn with the famous Ghislaine Arabian and Alain Ducasse. He then joins his mentor, Chef Eric Provost, at the «Royal Barrière» in Deauville during 6 years.

At least, he settles down in the South of France in luxury houses as the "Mas Candille" in Mougins, «Mas des Herbes Blanches» in Luberon and the «Château Valmer» near St Tropez.

Chef Chay makes you travel at "Au Jardin de la Vague" with his unique cuisine sparkled with Asian flavours, his tantalizing plates and his always surprising flavours.





Gourmet restaurant "Au Jardin de la Vague" by Akhara Chay Maître Restaurateur & Disciple d'Escoffier



At the heart of its kitchen, Chef Akhara Chay composes a true symphony for the taste buds where his culinary creations strike a chord with the surrounding artworks and natural environment. His Mediterranean ingredients fused with Asian flavours are a veritable ode to Epicureanism. The dishes he creates are a celebration of taste and texture, combining the most advanced preparations and techniques developed over 26 years of experience working in prestigious restaurants

Culinary art transforms itself in art work in the plate improved by some Asian tremolos, unique signature of the Chef.

Akhara Chay now takes you into his world for a friendly moment with your loved ones or collaborators and guarantees you, as ever, carefully selected products from its most loyal local producers.



### Tailor-made menu proposal

Our sales manager, Stephanie, will be looking at your needs to send you the most personalized offer.

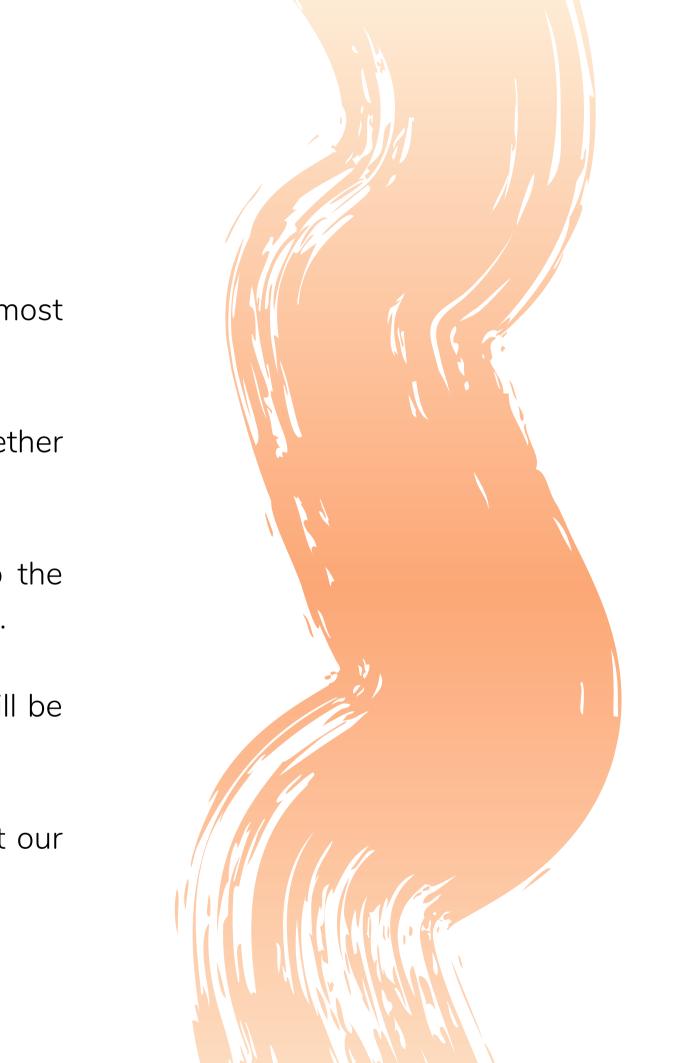
We will precise the menu and the organization which suit you best together according to your needs and your logistic constraints.

The equipment (plates, glasses, cutlery) is not included and may be added to the quote according to your needs. Tables and chairs can be also added upon request.

A Maître d'Hôtel is included for up to 20 people; over 20, any additional staff will be charged extra.

We are committed to respecting your home and to leaving you a clean space at our departure.

Water and electricity next to your reception place are required.



## PRIVATE EVENTS

Whether it is a birthday, a baptism, a wedding or any other private event, Chef Akhara Chay comes to you and makes you live a tailormade event.

BBQ lunch, garden party, cocktail, salad bar, seated dinner... we can propose you many options according to your wishes, according to your place set-up and to the number of guests.

Our Chef and our Maître d'hôtel will take care of all the details to assure you a unique culinary service.

BIRTHDAY BAPTISM WEDDING PRIVATE PARTY











A cocktail between collaborators, a cold buffet dressed with your meeting or an unforgettable gala dinner to gather your best clients : Chef Akhara Chay will compose a menu tailored for you.

> BUFFET COCKTAIL LUNCH DINNER









### COOKING LESSON by Akhara Chay

You wish to share an unusual moment with your colleagues, thank your employees or have fun with your family ? Chef Chay takes the command of your kitchen and will share his deepest secrets.

> Lesson according to the seasonal products 2h30 followed by the tasting Valid for any reservation from 6 to 10 people







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#### LUNCH

Butternut velouté, grilled hazelnuts, duck foie gras pieces or Curry and combawa marinated prawns, avocado condiment with honey, soy and sesame or Sea bream ceviche with pomegranate, fresh crudités

\*\*\*\*

Label Rouge salmon, broccoli mousseline with bacon, virgin sauce or Sea bream, eggplant au gratin with parmesan cheese, tomato and basil sauce or Thyme roasted chicken supreme, mashed potatoes with olive oil and chive, chicken sauce or Slow-cooked beef cheeks, carrots, fried onions \*\*\*\* Red fruits with Thaï syrup or Raspberry tiramisu or

Mix of chocolate desserts, vanilla pod ice-cream

These menus are exemples and available according to the season

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#### DINNER

The Chef's signature starter : Duck foie gras, Timut pepper from Nepal, tapioca, combawa zest, Dashi consommé Beetroot like a classic French tartare, lobster medallion or Riso pasta risotto with mascarpone, grated Comté on the spot \*\*\*\* Seabass fillet with coco milk and galanga, stir-fried Thaï rice and broad beans or Fillet of beef Rossini, potatoes and chive, mushrooms with chopped parsley, Porto and foie gras sauce Scallops in fish soup, rouille sauce and saffron flavoured sweet potato puck or Slow-cooked rabbit leg with bacon and mushrooms, sweet potato and vanilla mousseline, gravy sauce \*\*\*\* Mango mousse, roasted pineapple, passion sorbet ดบ Mix of Valrhona chocolate desserts, chocolate ice-cream or La Vague cheesecake, red fruits, speculoos crumble

These menus are exemples and available according to the season

### Menus

#### **BBQ LUNCH**

Tomato, mozzarella, basil Italian and French charcuterie Selection of cheese Smoked salmon Red tuna and salmon sashimi, tataki sauce \*\*\*\*

> Lamb chops Beef Sausages & merguez Sea bream fillet \*\*\*\*

Stir-fried vegetables Noodles with zucchini and bean sprouts Rice pilaf with eggs \*\*\*\*

> Red fruit salad 3-chocolate cream dessert Caramelized apple tart Macaroons

### FINGER-FOOD

Pissaladière (onion tart from Nice) Chicken, curry and green onion stuffed brioche Pan Bagnat-style tuna stuffed brioche Salmon roll with shiso leaf, honey and soy Cherry tomato, mozzarella and pesto verrine Ham and cheese sandwich Salmon and garlic and herb cheese sandwich Mini Caesar salad \*\*\*\*

> Choco tartelette Macaroons Choux bun Fruit verrine

#### COCKTAIL

Pissaladière (onion tart from Nice) Blinis and tarama Salmon roll with mascarpone Squid, mango and coriander salad Duck foie gras and crostini Tomato and mozzarella verrine \*\*\*\*

> Vegetable samosa Crispy prawn Chicken tikka Mini beef brochette \*\*\*\*

Choco tartelette Macaroons Vanilla and mango panna cotta Chocolate mousse

Menus

#### LIVE COOKING

SALMON Gravlax with savora sauce

FOIE GRAS Slices on toast bread, fig chutney

SCALLOPS A la plancha with grilled furikake

> **RED TUNA** Burned tataki

LOBSTER with avocado condiment (extra charge of 20€ per person)

Tomato, mozzarella, basil Selection of cheese Smoked salmon Caesar salad \*\*\*\* Fruit salad Apple tart Fruit tart

Italian and French charcuterie Red tuna and salmon sashimi, tataki sauce Chicken and prawn Thaï salad

These menus are exemples and available according to the season

#### COLD BUFFET

Chocolate mousse



with our partner Shake your Events

#### Wine à la carte

Among a large selection of wine by our Chef Sommelier

> Champagne Champagne Brut Deutz

Softs drinks Coca cola, coca zero, sprite, ice tea Amber rhum, Falernum, passion puree, mango juice, oleo saccarum curry ginger syrup

Gin, Cointreau, home-made ginger and lemongrass cordial, lime, apple puree, ginger beer

Gin, Campari infused with peach, peach Rinquinquin

### Cocktails

### Tiki Winki

### La Vague

#### Negroni en Provence

#### Entairtainment around a specific cocktail on request

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#### AU JARDIN DE LA VAGUE

RESTAURANT

Please do not hesitate to contact our sales department from Monday to Friday from 9.00 to 17.00 for any further information :

> sales@vaguesaintpaul.com 0033 4 92 11 20 00 www.vaguesaintpaul.com

