



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 tailor-made 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



PROFESSIONAL EVENTS

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



Menus



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

Menus



DINNER

The Chef's signature starter :

Duck foie gras, Timut pepper from Nepal, tapioca, combawa zest, Dashi consommé

or

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 Thai rice and broad beans

or

Fillet of beef Rossini, potatoes and chive, mushrooms with chopped parsley, Porto and foie gras sauce

or

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

ou

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

These menus are exemples and available according to the season

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)

COLD BUFFET

Tomato, mozzarella, basil

Italian and French charcuterie

Selection of cheese

Smoked salmon

Red tuna and salmon sashimi, tataki sauce

Caesar salad

Chicken and prawn Thai salad

Fruit salad

Apple tart

Fruit tart

Chocolate mousse

These menus are exemples and available according to the season

Drinks



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

Cocktails

with our partner Shake your Events

Tiki Winki

Amber rhum, Falernum, passion puree, mango juice,
oleo saccharum curry ginger syrup

La Vague

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

Negroni en Provence

Gin, Campari infused with peach, peach Rinquiquin

**Entertainment around a specific cocktail
on request**



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

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