

LAPIS



The French Evolution

A four course dinner experience

MARCH 1ST AND 3RD, 2024


The Oberoi
BENGALURU

The French Evolution

A culinary concept by Chef Owais Ahmed



During a casual evening coffee at the Lapis deck, Chef Owais Ahmed was inspired by the natural harmony he observed amidst seeming chaos - water flowing over rocks, wind through leaves, and insects competing for nectar.

This scene reminded him of the French Revolution's chaos, which ultimately led to the establishment of the Republic, embodying *'Liberty, Equality, and Fraternity'*. Inspired by these events, Chef Owais Ahmed created *'The French Evolution'*.

This special dining experience merges French culinary traditions, influenced by the likes of Escoffier et al, but with Chef Owais's accessible and modern approach.





The Menu



AMUSE BOUCHE

Fan for life

slow cooked artichoke | paprika

APÉRITIF (choose any one)

The classic couture

stewed king oyster | glazed onion | truffled morels

Leap of faith

canard confit | braised kumquat | sunflower fritter | orange puree

FROMAGE

Who moved my cheese?

baked camembert | spiced pear | kalamata olive crumble | red wine glaze

Bisol, BELSTAR 'Cult' Prosecco Extra Dry Non Vintage

SORBET

Voulez-vous?

chilli honey comb | grapefruit sorbet

ENTRÉE (choose any one)

The sea-scape

sous-vide Chilean sea bass | endives | butter tossed snow peas

glazed rainbow carrots | garlic and champagne sauce

Tenuta Sant' Antonio SCALA, Garganega-Chardonnay, Trevenezie, IGT, 2021

Storming of the 'shank'

braised lamb shank | Syrah shallots

tarragon duchess | salt baked asparagus | pink peppercorn jus

Saint Cosme Côtes-du-Rhône, 2021

Napoleon Bon-Appetite

truffle crusted roast cauliflower steak

champagne braised white asparagus | hazelnut crumble

Tenuta Sant' Antonio SCALA, Garganega-Chardonnay, Trevenezie, IGT, 2021

The French summer

butternut squash mille feuille | edible gold and chevre brulee

almond crumble | kale pistou | brined beets | candied tomato fondue

The WOLFTRAP Boekenhoutsloof White, Viognier,

Chenin Blanc, Grenache Blanc, 2021

DESSERT

Life's peachy

cinnamon cremeux | peach compote | brown butter and pecan ice-cream

Vietti Moscato d'Asti DOCG, 2021

Petit four

French vanilla and almond





DATES: 1ST AND 3RD MARCH 2024

VENUE: LAPIS DECK

TIME: 7:30 PM

INR 3,750 per person

INR 4,750 per person with wines

Prices exclude 18% G.S.T.

Prior reservations recommended as limited seats are available.

Please call Lapis at +91 80 2558 5858 or email restaurants.bengaluru@oberoihotels.com

Wine Park

the
LAPIS
experience

