

# Restaurant Guy Savoy

3570 Las Vegas Blvd S Caesars Palace 89109 · +17027317286 · Updated: Jan 14, 2026

[View online menu](#)



---

## TO BEGIN 5

---

<b>Colors of Caviar*</b>	<b>\$105.00</b>
<b>Artichoke and Black Truffle Soup, Toasted Mushroom Brioche with Black Truffle Butter</b>	<b>\$100.00</b>
<b>Mozaic of Poularde, Artichoke and Foie Gras, Black Truffle Vinaigrette</b>	<b>\$95.00</b>
<b>Oyster Concassée*, Lemon and Seaweed Granité</b>	<b>\$85.00</b>
<b>Tomato All Around</b>	<b>\$75.00</b>

---

## FROM THE SEA 3

---

<b>Daurade*, Mushroom Gratin, Marinière</b>	<b>\$155.00</b>
<b>Lobster*, Vegetables Tian, Coral Jus</b>	<b>\$165.00</b>
<b>Salmon* Iceberg</b>	<b>\$120.00</b>

---

## FROM THE LAND 3

---

<b>Poached and Seared Squab* with a Gratin of Confit Thighs</b>	<b>\$165.00</b>
<b>American Wagyu Filet*, Potato Beet Mousse, Textures of Onion, Sauce Au Poivre Vert</b>	<b>\$175.00</b>
<b>Sealand A5 Japanese Wagyu Beef*, Lobster*, Vegetables Tian, Lobster Bordelaise</b>	<b>\$340.00</b>

---

## FORBES 5 STAR CELEBRATION MENU 1

---

### Forbes 5 Star Celebration Menu

Seasonal Amuse, Tomato All Around, Daurade\*, Mushroom Gratin, Marinière, Artichoke and Black Truffle Soup, Toasted Mushroom Brioche with Black Truffle Butter, "Sealand" A5 Japanese Wagyu Beef\*, Lobster\*, Tian of Vegetables, Lobster Bordelaise, Tête de Moine and Confiture, Mango Farro, Black Sea Salt Streusel, Dill Ice Cream

---

## LOUIS XIII 1

---

### Louis XIII

Oysters\* Concassée, Mozaic of Poularde, Artichoke and Foie Gras, Black Truffle Vinaigrette, "Colors of Caviar\*", Salmon\* Iceberg, Artichoke and Black Truffle Soup, Toasted Mushroom Brioche with Black Truffle Butter, "Sealand" A5 Japanese Wagyu Beef\*, Lobster\*, Tian of Vegetables, Lobster Bordelaise, Tête de Moine and Confiture, Mango Farro, Black Sea Salt Streusel, Dill Ice Cream, Louis XIII Pouring