



Starters

Jerusalem Artichoke Veloutée V Roasted Purple Sweet Potato, Black Quinoa, Parmesan Cheese and Truffle Oil	17
Yellow Fin Tuna Carpaccio and Fried Oysters S Enoki Mushroom, Capers, Olive Oil, Garlic Mayonnaise, Slice Radish	26
Tartar of Tuna and Salmon Gravlax S Capers, Onion, Dill, Dijon, Mirin Mayonnaise, Olive Oil, Worcester, Finish with Tobico and Fresh Lemon Diced Avocado (Served as Gluten Free Option)	22
Oven Baked Crusted Mussels S Béchamel Mix Seafood Stuffing, Lemon Vinaigrette Drizzle and Pickle Radish	22
Seared Diver Scallops S G Asparagus Flan, Cream Coriander Sauce, Purple Cauliflower, White and Green Asparagus	31
Poached Prawns S G Basil Purée, Olive Oil, Smoked Roasted Tomato Sauce with Tomato-Citrus	23
Seared Foie Gras Sweet Vanilla Cream Sauce, Thick Brioche, Roasted Peaches, Dress Watercress and lavender Honey	24
Roasted Mixed Baby Carrots N V Blood and Valencia Orange Slices, Carrot Purée, Toasted Pistachios, Fried Onion, Garlic Chips with Feta Cheese	18

V Vegetarian **S** Seafood **A** Alcohol **N** Nuts **G** Gluten free

Kindly notify one of our Team members if you have any allergic intolerance.
Prices are in USD and exclusive of 10% service charge and 12% GST (government tax).

*Items have an additional USD 15 per person supplement charge for VI package.



Mains

Pan Fried Wahoo S N Crispy Arborio Rice Cake, Romesco Sauce, Ribbons of Vegetables, Lightly Wilted Watercress and Basil Oil	35
Roasted Fillet of Reef Fish S Coconut and Saffron Sauce, Couscous with Asparagus Tips, Micro Greens	31
Oven Roasted Lobster and King Prawns * S A Green Goddess Gnocchi, Wild Mushroom, Micro Greens and Champagne Cream Sauce	65
Grilled Salmon S Mustard Perfume Cream Sauce, Clams, Roasted Succotash of Soy Bean with Charred Corn and Tomato	36
Tenderloin of Black Angus Beef A Blue Cheese Crusted Beef, Roasted Blue Potato, Mix Roasted Vegetables and Red Wine Jus	44
Optional Served with Spiny Lobster Tail (180grams) *	30
Roasted Lamb Loin Wild Rice Crusted Lamb Loin, Mix Baby Carrots, Grana Padano Creamy Polenta, Brussel Sprouts and Veal Jus	40
Confit Duck Leg A Caramelize Figs, White Wine Braised Cabbage, Tender du Puy Lentils and Brown Sauce	39
Tomato Penne V With Morel and Shitake Mushrooms, Basil Oil and Thick Smoked Tomato Sauce	30

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Desserts

Chocolate Soufflé A Light Chocolate Soufflé Served with Grand Marnier, Vanilla and Raspberry Sauce (Served as Non-alcoholic Option)	18
Chocolate Pear N Bake Layered Chocolate Biscuit, Pear Compote Almond Crumble	15
Exotic Fruit Sabayon G Seasonal Fruits and Berries with Mascarpone Cream and Mango Sorbet	15
Passion Fruit Tart Passion Fruit Curd, Crusted Pastry with Passion Fruit Sauce and Coconut Sorbet	15
Raspberry Charlotte G Raspberry Mousse, Lemon and Berry Purée with Pate de Fruits	15

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