



	Price	VI
<b>Starters</b>		
Jerusalem Artichoke Veloutée <b>V</b> Roasted Purple Sweet Potato, Black Quinoa, Parmesan Cheese and Truffle Oil	17	-
Yellow Fin Tuna Carpaccio and Fried Oysters <b>S</b> Enoki Mushroom, Capers, Olive Oil, Garlic Mayonnaise, Slice Radish	26	-
Tartar of Tuna and Salmon Gravlax <b>S</b> Capers, Onion, Dill, Dijon, Mirin Mayonnaise, Olive Oil, Worcester, Finish with Tobico and Fresh Lemon Diced Avocado <i>(Served as Gluten Free Option)</i>	22	-
Oven Baked Crusted Mussels <b>S</b> Béchamel Mix Seafood Stuffing, Lemon Vinaigrette Drizzle and Pickle Radish	22	-
Seared Diver Scallops <b>S G</b> Asparagus Flan, Cream Coriander Sauce, Purple Cauliflower, White and Green Asparagus	31	7
Poached Prawns <b>S G</b> 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	7
Roasted Mixed Baby Carrots Blood and Valencia Orange Slices, Carrot Purée, Toasted Pistachios, <b>N V</b> Fried Onion, Garlic Chips with Feta Cheese	18	-

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	Price	VI
<b>Mains</b>		
Pan Fried Wahoo <b>S N</b> Crispy Arborio Rice Cake, Romesco Sauce, Ribbons of Vegetables, Lightly Wilted Watercress and Basil Oil	35	-
Roasted Fillet of Reef Fish <b>S</b> Coconut and Saffron Sauce, Couscous with Asparagus Tips, Micro Greens	31	-
Oven Roasted Lobster and King Prawns <b>S A</b> Green Goddess Gnocchi, Wild Mushroom, Micro Greens and Champagne Cream Sauce	65	17
Grilled Salmon <b>S</b> Mustard Perfume Cream Sauce, Clams, Roasted Succotash of Soy Bean with Charred Corn and Tomato	36	-
Tenderloin of Black Angus Beef <b>A</b> Blue Cheese Crusted Beef, Roasted Blue Potato, Mix Roasted Vegetables and Red Wine Jus	44	-
<b>Optional</b> – Served with Spiny Lobster Tail (180grams)	30	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 Caramelize Figs, White Wine Braised Cabbage, Tender du Puy Lentils and Brown Sauce <b>A</b>	39	-
Tomato Penne <b>V</b> With Morel and Shitake Mushrooms, Basil Oil and Thick Smoked Tomato Sauce	30	-

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	Price	VI
<b>Desserts</b>		
Chocolate Soufflé <b>A</b> Light Chocolate Soufflé Served with Grand Marnier, Vanilla and Raspberry Sauce (Served as Non-alcoholic Option)	18	-
Chocolate Pear Bake Layered Chocolate Biscuit, Pear Compote Almond Crumble <b>v</b>	15	-
Exotic Fruit Sabayon <b>G</b> 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 <b>G</b> Raspberry Mousse, Lemon and Berry Purée with Pate de Fruits	15	-

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