



Aperitif

Oscietra caviar

Served with dill sour cream and lemongrass blinis

Pair your caviar with Dom Pèrignon, "Brut" 2006 \$65(150ml)

Amuse bouche

Foie gras and truffle dumpling

Accompanied with cucumber and green grape consommé

Appetizer

Blackened Scallops

Served with beetroot, green peas, plantain chips and egg gravlax

Entrée

Reef lobster stuffed calamarata pasta

With burrata and lemongrass veloute

Cleanse

Green apple and ginger sorbet

Main

Coconut crusted légine

Served with curry bisque, steamed sea beans and spicy sea snails

Or

Sous vide wagyu beef tenderloin

Served with prawn ragout, squid ink and celery root pureé

charcoaled shallots and black garlic

Dessert

Bolivian cru sauvage chocolate and kaffir lime panna cotta