



*Aperitif*

**Strawberry gazpacho**

With basil and Sarawak pepper, jamon iberico, black caviar, micro greens

*Amuse bouche*

**Pan seared sea scallops**

Served with leek cream puree, apricot chutney, vanilla oil,  
and beetroot relish

*Appetizer*

**Duck Rillettes**

Served with mix berry compote, butternut squash puree  
and pistachio crumble

*Entrée*

**Lobster adobo & crispy arborio cake**

Pickled Shimeji, beetroot, edamame relish

*Cleanse*

Coconut - white balsamic and lemongrass sorbet

*Main*

**Three mustard marinated Wagyu beef tenderloin**

Served with flavors of mushroom, asparagus, semi dried tomato  
and port wine jus

*Or*

**Nori crushed legine**

Served with citrus sweet potato, brown quinoa and prawn ragout, broccolini,  
and blood orange sauce

*Dessert*

**Lavender and chocolate mud cake**

Served with blueberry meringue, lime infused coconut foam  
and pistachio crumble