



D I N N E R

TUNA TARTARE

saku belly tuna | salmon skin brittle | roe of salmon | Beluga caviar
wasabi cucumber | Asian aromatics

SALMON & SCALLOP

ponzu salmon belly | aromatic glazed scallop | wasabi gel
squid ink crumble | dashi mustard | scallop ceviche

SMOKED LOBSTER & SEA URCHIN MOUSSE

garland crest and cognac emulsion | lobster salsa | squid ink brittle
Beluga caviar | poached langoustine tail

PAN SEARED RED MULLET

saffron, turmeric & Beluga coconut broth | Arame seaweed bed
dashi bean purée | asparagus fennel bulb confit

DUO OF LOBSTER TAIL

ponzu tomato emulsion | chenin beurre blanc | salmon & lobster tortellini
aramé seaweed crisp | Beluga caviar

SEARED WAGYU TENDERLOIN MB7+ WITH WAGYU CHEEK CONFIT

duck confit pommes | pickle cherry beet | truffle jus

MANGO CHEESECAKE

cocoa cracker soil | mango ganache | coconut ice cream
rolled mango | wild berries | honeycomb tuile

US\$280 per person