

DESIGNER
dining
BY ANANTARA

ISLAND LOBSTER EXPERIENCE

AMUSE BOUCHE

Island lobster salad, citrus apple, fine musclun, tobiko, lemon
aioli

STARTER

Lobster bisque, sous vide medallion, sauteed leek edamame

MIDDLE COURSE

Housemade lobster ravioli light saffron cream, herb oil,
parmesan tuile

PALETTE CLEANSE

Passion fruit sorbet served in a martini glass

MAINS

Butter poached lobster, truffle risotto, butter bisque
emulsion, lemon foam.

DESSERT

Granadilla panacota, citrus segments, vanilla crumble