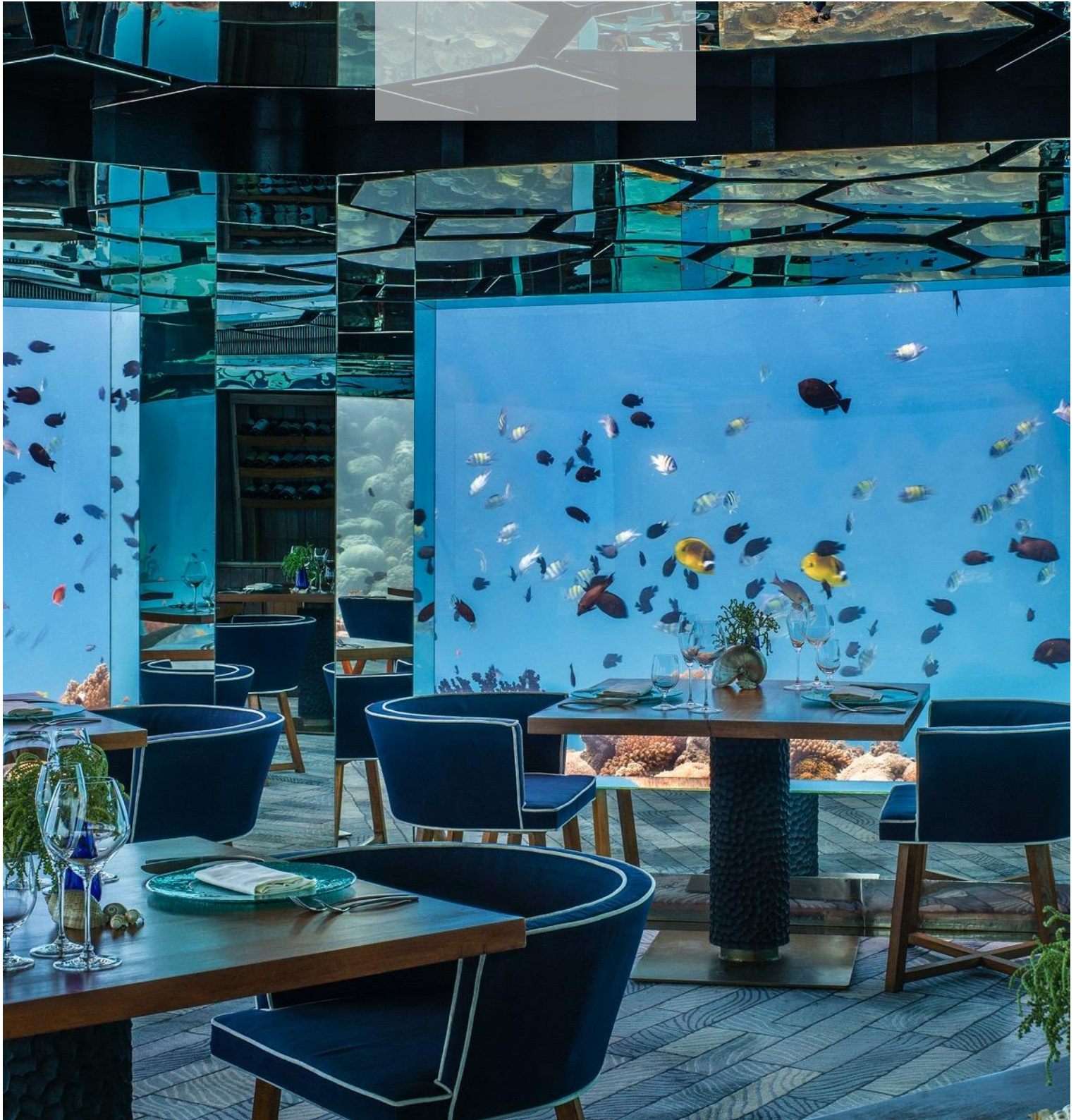


SEA



SEA

DINNER MENU

7 course set menu USD 345++

4 course set menu USD 295++

With wine pairing:

7 course USD 195++

4 course USD 125++



FIRST COURSE

Marinated tuna, confit potato, boiled quail egg, olives, young beans, roasted cherry tomatoes, citrus dressing
2017 Kaesler Old Vine Semillon, Barossa Valley, Australia

SECOND COURSE

Diver caught Maldivian spiny lobster medallion, sweet potato fondant, lobster vanilla emulsion, shellfish vinaigrette, lump fish caviar
2017 Waterkloof Sauvignon Blanc, Stellenbosch, South Africa

THIRD COURSE

Chilled foie gras au torchon, mix berry puree, peach compote, olive and chocolate soil, pain perdu
2017 Schloss Vollrads Riesling Spatlese, Rheingau, Germany

FOURTH COURSE

Sea urchin custard, seared scallops, grilled squid, granny smith apple salad, truffle foam
2013 Cheverny Blanc "Le Vieux Clos" AOC, Domain du Salvard, France

FIFTH COURSE

Seared seabass fillet, sautéed langoustine, creamy white leeks and snow crab, green asparagus, squid ink, hollandaise
2015 Alois Lageder 'Lowengang' Chardonnay, Trentino-Alto Adige, Italy

Sorbet

MAIN COURSE

Slow roasted Tajima wagyu tenderloin, bacon and chestnut puree, baby vegetables, mushroom duxelle, seared rouge foie gras, red wine jus
2014 Tenuta San Guido Sassicaia Bolgheri, Tuscany, Italy

SWEET ENDINGS

Almond chocolate mousseline, feuilletine crunch, passion fruit sorbet, warm fudge sauce
NV Banyuls, Terra Vinya M. Chapoutier Languedoc-Roussillon, France

PETIT FOURS

SEA

VEGETARIAN MENU

7 course set menu: USD 345++

4 course set menu: USD 295++



VELVETY

Chestnut and wild mushroom foam,
With floating egg white meringue and white truffle oil

FIRST COURSE

Fresh garden greens, avocado wrapped roll with sweet dipping
sauce

SECOND COURSE

Grilled halloumi cheese
Pesto coated vegetables and halloumi cheese pouch, garden basil
pesto and sundried tomato oil

THIRD COURSE

Sweet potato ravioli, wilted spinach, roasted tomato cream,
parmesan cracker

FOURTH COURSE

Grilled polenta, fruit coulis, micro green salad, truffle vinaigrette

AVANT LE MAIN

Lemon and extra virgin olive oil sorbet

FIFTH COURSE

Tofu filled triangle, creamed leek, homemade sweet mango
chutney

SWEET ENDINGS

Sticky Toffee Pudding
With coconut sorbet, toasted pistachio and candied Kumquat.
Served tableside with warm butterscotch sauce