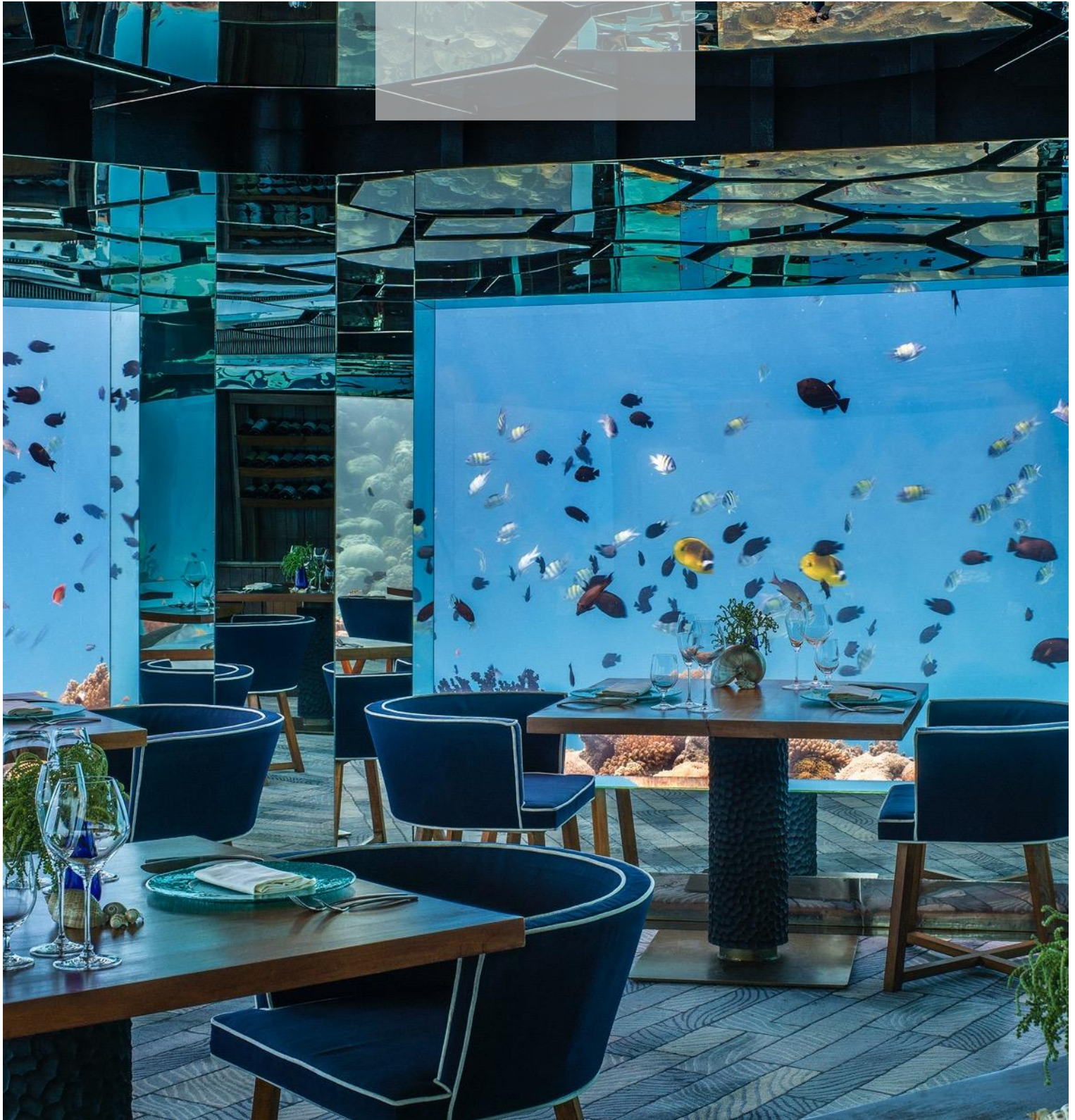


SEA



## LUNCH MENU

USD 295++ per person for food

Add wine paring at USD 125++  
for 4 course



### STARTERS

#### Wagyu Beef Tartar

Hand chopped wagyu tenderloin, fried quail egg, mustard  
mayonnaise, sweet potato chips

2017 La Ferme du Mont Cotes du Rhone La Truffiere Blanc,  
Rhone, France

Or

#### Lobster Salad

Soft poached lobster, water lily roots, pomelo, young coconut,  
citrusfruit, coriander lime dressing

2017 Bibi Graetz Casamatta Bianco Toscana IGT, Italy

Or

#### Crab Tian

Marinated crab meat, avocado, sweet mango, citrus sago pearl,  
crispy rye bread croutons, lumpfish caviar

2017 La Ferme du Mont Cotes du Rhone La Truffiere Blanc,  
Rhone, France

Or

#### Scallops (P)

Seared scallops wrapped in pancetta, violet cauliflower puree,  
pickled cauliflower, roasted cherry tomatoes, parmesan crisp

2017 Bibi Graetz Casamatta Bianco Toscana IGT, Italy

### SOUPS

#### Duck Consommé

Star anis and coriander infused broth, duck rilette tortellini, julien  
of vegetables

2015 Weingut Laurenz V. Charming Gruner Veltliner, Kamptal,  
Austria

Or

#### Potato Leek Soup

Black truffle, herb oil, garlic croutons, poached quail egg

2010 Chateau de Chamirey Mercurey Blanc,  
Cote Chalonnaise, France

### MAIN COURSE

#### Scottish Salmon

Pan seared salmon fillet, buckwheat and red quinoa risotto,  
ginger carrot puree, orange and tomato olive salsa

2015 The Sadie Family 'Skurfberg' White, Olifants River, South  
Africa

Or

#### Seafood Platter

Reef fish, yellowfin tuna, scallop, prawn, lobster, romesco sauce,  
fennel and pea shoots salad, herb oil

2015 The Sadie Family 'Skurfberg' White, Olifants River, South  
Africa

Or

#### Cornfed Chicken

Sous-vide breast, butternut puree, confit leg tortellini, sautéed  
asparagus, parsley and green peas foam, truffle jus

2015 Castello Banfi Summus Sant'Antimo, Tuscany, Italy

Or

#### Wagyu Beef Tenderloin

Tajima wagyu tenderloin, braised cheeks, confit celeriac, baby  
vegetable, porcini sauce

2015 Castello Banfi Summus Sant'Antimo, Tuscany, Italy

### SWEET ENDINGS

#### Coconut Nectar

Vanilla passion cream, polvoron dust, rose and strawberry gelato

2011 Vega Sicilia Oremus Tokaji Aszu 5 Puttonyos, Tokaj-

Hegyalja, Hungary

Or

#### Chocolate Bomb

Ganache and crunchy mascarpone parfait, warm caramel sauce

NV Banyuls, Terra Vinya M. Chapoutier Languedoc-Roussillon,  
France

# SEA

## VEGETARIAN MENU

7 course set menu: USD 345++

4 course set menu: USD 295++



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### 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