



DINNER

STEAMED ALASKAN KING CRAB

apple & celeriac puree, saffron mirror, salmon roe

MALDIVIAN YELLOW FIN TUNA TARTAR

smoked sour cream, pickled rose apple, beluga caviar, lemon balm

HOKKAIDO SCALLOP

daikon, grapefruit, cauliflower mousseline, mustard seeds,
rocket oil, salmon roe

GLACIER 51 PATAGONIAN TOOTHFISH

diamond clam, sea grapes, oyster mushroom, oceanic foam,
candied kombu, ikura beurre blanc

CANADIAN LOBSTER

saffron bisque emulsion, squid ink 'rouille', passion fruit,
carrot and ginger puree, kaffir lime powder

WAGYU BEEF TENDERLOIN MB7+, WAGYU CHEEK

truffle soubise, pan seared foie gras, braised shallot, black truffle

GOLDEN GEM

strawberry and white chocolate mousse, mixed berry compote, truffle ice cream,
golden chocolate sphere, caramel and chocolate sauce