5.8
UNDERSEA RESTAURANT

LAND

FOIE GRAS PARFAIT
COCO POWDER, PRESERVED LIME GEL, PICKLED BERRIES COMPOTE, MIX NUT CRUMBLE, SALTED PLUM, LAVASH

*BRUNO PAILLARD REIMS FRANCE**

KAGOSHIMA WAGYU BEEF TARTARE
PICKLED SHALLOTS, CAPERS, CHIVES, PICKLED MUSTARD, MADEIRA JELLY, TRUFFLE EMULSION, CARAMELIZED BRIOCHE

*SPATBURGUNDER TROCKEN PINOT NOIR GERMANY**

QUAIL
QUAIL FARCIE, ARTICHOKE PURÉE, CONFIT LEEK, CRISPY ANCHOVIES, GLAZED PEARL ONION, TRUFFLE QUAIL JUS

*PREDATOR OLD VINE ZINFANDEL USA**

VEAL SWEETBREAD RAS EL HANOUT
PAN SEARED BEURRE NOISETTE SWEET BREAD, SMOKED CELERIAC PURÉE, GEWÜRZTRAMINER AND PINE NUT CREAM, CARDAMOM JUS, LIQUORICE CRISP

*RED STONE CABERNET SAUVIGNON**

MARGRA LAMB SADDLE
CARROT PURÉE, MISO EGGPLANT PINWHEEL, ASPARAGUS, APRICOT GEL, BLACK GARLIC, LAMB JUS WITH FRESH MINT

*VISTA FLORES CATENA MALBEC**

WAGYU A4 BEEF TENDERLOIN
WALNUT AND DUXELLES OF MUSHROOM, STUFFED ONION, PUMPKIN FONDANT, SALSIFY PURÉE, PUFFED QUINOA, KUMQUAT GEL, COMPOTE PEPPER JUS

*THE CHOCOLATE BLOCK**

GOLDEN GEM
STRAWBERRY AND WHITE CHOCOLATE MOUSSE, MIXED BERRY COMPOTE, TRUFFLE ICE CREAM, GOLDEN CHOCOLATE SPHERE, VANILLA TRUFFLE SAUCE

*CHATEAU LIONS DE SAUTERNES FRANCE**

*7-Course Wine Pairing - $130 per person
Wine by the Glass for each course is also available
All prices are in USD and include 16% GST and service charge