5.8

SEA

MALDIVIAN REEF FISH CARPACCIO
DASHI BEURRE BLANC, FINGER LIME, CHIVES OIL, MICRO CRESS
*MOËT & CHANDON IMPERIAL BRUT**

ALASKAN KING CRAB
CRAB CIGAR, CELERIAC AND APPLE ESPUMA, SAFFRON FOAM, OCEAN TROUT ROE, LIME GEL
*PREDATOR OLD VINE ZINFANDEL USA**

MALDIVIAN SAKU TUNA
MARINATED LOCAL YELLOW FIN TUNA, CHILI GARLIC EMULSION,
AVOCADO CREAM, CAVIAR, SEEDS CRACKER
*MUD HOUSE SAUVIGNON BLANC NEW ZEALAND**

GLACIER 51 TOOTHFISH
SUMMER PEA PURÉE, MORELS AND CLAM EMULSION, VERMOUTH CREAM
*GRUNER VELTLINER SEPP MOSER AUSTRIA**

or

CANADIAN LOBSTER
CAFÉ DE PARIS, CARROT PURÉE, LOBSTER CROQUETTES, SQUID INK AIOLI, SHELLFISH JUS
*PATRICK CLERGET CHATEAU DE CHEMILLY CHABLIS AOC FRANCE**

GOLDEN GEM
STRAWBERRY AND WHITE CHOCOLATE MOUSSE, MIXED BERRY COMPOTE,
TRUFFLE ICE CREAM, GOLDEN CHOCOLATE SPHERE, VANILLA TRUFFLE SAUCE
*DEAKIN ESTATE MOSCATO AUSTRALIA**

*5-Course Wine Pairing - $80 per person
Wine by the Glass for each course is also available
All prices are in USD and include 16% GST and service charge