



D I N N E R

TUNA TARTARE

- seasoned wakame - wasabi sorbet - avocado puree -

SMOKED LANGOUSTINE

- pea and fennel veloute - red pepper - trio of caviar - lemon pearls -

SEARED SCALLOP

- scallop ceviche - pickled zucchini- prawn coconut bisque -
- wasabi avocado mousse -

RED MULLET

- lobster bisque with lobster confit - fennel & vanilla bean foam -

POACHED CANADIAN LOBSTER

- lobster claw emulsion beurre blanc - smoked trout beet ravioli -
- cucumber yuzu & galangal foam - truffle caviar -

SEARED WAGYU TENDERLOIN WITH WAGYU CHEEK CONFIT

- truffle almandine herbed pommes - asparagus spears - baby carrots -
- truffle jus -

MANGO CHEESECAKE

- cocoa cracker soil - mango ganache - coconut ice cream -
- rolled mango - wild berries - honeycomb tuile -

US\$280 per person