DINNER

TUNA TARTARE
- seasoned wakame - wasabi sorbet - avocado purée -

SEARED SCALLOP
- scallop ceviche - pickled zucchini - prawn coconut bisque -
  - pea mousse -

SMOKED LOBSTER & SEA URCHIN MOUSSE
- garland crest and cognac emulsion - lobster salsa - squid ink brittle -
  - beluga caviar - poached langoustine tail -

RED MULLET
- lobster bisque foam - lemon confit - fennel & vanilla - bean purée -

POACHED 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 pommes - baby carrot -
  - truffle jus -

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

US$280 per person