



## D I N N E R

### 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 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 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