



## D I N N E R

### TUNA TARTARE

saku belly tuna | salmon skin brittle | roe of salmon | Beluga caviar  
wasabi cucumber | Asian aromatics

### SALMON & SCALLOP

ponzu salmon belly | aromatic glazed scallop | wasabi gel  
squid ink crumble | dashi mustard | scallop ceviche

### SMOKED LOBSTER & SEA URCHIN MOUSSE

garland crest and cognac emulsion | lobster salsa | squid ink brittle  
Beluga caviar | poached langoustine tail

### PAN SEARED RED MULLET

saffron, turmeric & Beluga coconut broth | Arame seaweed bed  
dashi bean purée | asparagus fennel bulb confit

### DUO OF LOBSTER TAIL

ponzu tomato emulsion | chenin beurre blanc | salmon & lobster tortellini  
aramé seaweed crisp | Beluga caviar

### SEARED WAGYU TENDERLOIN MB7+ WITH WAGYU CHEEK CONFIT

duck confit pommes | pickle cherry beet | truffle jus

### MANGO CHEESECAKE

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

US\$280 per person