



dinner under the sea

setting the papillae

malossol oscietra caviar ◦ sour cream ◦ potato blinis

fresh notes

raw yellow fin tuna ◦ lime & sesame oil ◦ crispy wonton

traveling spirit

rock lobster ◦ leeks etuvé ◦ snow peas salad ◦ sauvignon blanc cream sauce

flavours

pan fried duck foie gras ◦ thai mango ◦ caramel jus

texture

seared line-caught barrier reef fish ◦ palm heart ◦ fresh coconut & apple

sweet

floating island egg white ◦ Mandhoo garden passion fruit & finger banana milkshake

petit fours