



Starter

Japanese Scallop Ceviche
salmon caviar, citrus, yuzu dressing

Soup

Bouillabaisse
fish, manila clams, mussels, carrots, onions

Sorbet

Raspberry Sorbet

Main Course

Seared Wild Caught Seabass and Tiger Prawn
Girolle mushrooms, roasted tomatoes, baby potatoes
basil, lemon and olive oil relish

or

American Wagyu Beef Ribeye
asparagus, mashed butternut squash, herbs butter

Dessert

Strawberry Mousse Mille-feuille
rum raisin ice cream, strawberry sauce

Coffee or Tea

\$2,388 per couple

Complimentary bottle of Veuve Clicquot Champagne per couple

RESTAURANT