

# GARDEN DOME MENU

380++ Per Couple  
125++ Additional Pax

## 1st COURSE

### Burratina Cheese

Compressed Cantaloupe with Vanilla | Arugula Pesto | Parma Ham | Marinated Tomatoes

## 2nd COURSE

### Wood-Fired Octopus

Peperonata | Endive | Balsamic Reduction | Pink Peppercorn | Salsa Verde

## SOUP

### Wild Forest Mushroom Velouté

Parsnip Crisp | Truffle & Comte Emulsion | Fresh Seasonal Truffle

## PLAT PRINCIPAL

CHOICE OF MAIN COURSE (PLEASE SELECT 1)

### Pan-Seared Red Snapper Fillet

Jerusalem Artichoke | Savoy Cabbage | Heirloom Tomato | Chicken Jus

*OR*

### Inka-Grilled Wanderer Angus Tenderloin MS 4+

Broccolini | Sweet Corn | Soubise | Kampot Peppercorn & Juniper Bordelaise

## DESSERT

### Chocolate Raspberry Verrine

75% Valrhona Tulakalum Cremeux | Sous Vide Raspberry Compote | Almond Crumble | Smoked Madagascar Vanilla Bean Ice Cream

## WINE

### Kressmann Sélection Chardonnay

*OR*

### Domaine Pierre Ferraud & Fils Cabernet Sauvignon

All prices are subject to 10% service charge and prevailing government taxes  
Please let us know if you have any allergies and / or dietary restrictions

