

PRESTIGE DOME MENU

499++ Per Couple
168++ Additional Pax

1st COURSE

Atlantic Scallop Tartare

Salmon Roe | Citrus Granita | Lime | Micro Cress

2nd COURSE

Pan-Seared Foie Gras

Grape | White Wine Vinegar | Parsley | Chicken Jus

SOUP

Crustacean Bisque

Lobster Tail | Lobster & Prawn Reduction | Olive Oil Pearl | Garden Herb Emulsion

PLAT PRINCIPAL

CHOICE OF MAIN COURSE (PLEASE SELECT 1)

Pan-Seared Blue Eye Cod

Baby Leek | Zucchini | Savoy Cabbage | Pearl Onion | Sturia Caviar Sauce

OR

Inka-Grilled Sanchoku Wagyu Striploin MS 6-7

Smoked Piquillo Mash | Heirloom Carrot | Porcini Red Wine Sauce

DESSERT

Poached Pears

Poached Pears in Raspberry Soup | Vanilla Mascarpone Mousse | Candied Almonds | Pink Macaron

WINE

Louis Latour Bourgogne Aligoté

OR

Château Barreyres Haut-Médoc

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

