



5.8

UNDERSEA RESTAURANT

LAND
DINNER MENU



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FOIE GRAS PARFAIT

Coco Powder, Preserved Lime Gel, Pickled Berries Compote,
Mix Nut Crumble, Salted Plum, Lavash
*Bruno Paillard Reims, France**

KAGOSHIMA WAGYU BEEF TARTARE

Pickled Shallots, Capers, Chives, Pickled Mustard, Madeira Jelly,
Truffle Emulsion, Caramelized Brioche
*Babich Black Label Pinot Noir, New Zealand**

QUAIL

Quail Farcie, Artichoke Purée, Confit Leek, Crispy Anchovies, Glazed
Pearl Onion, Truffle Quail Jus
*Castello Nipozzano Chianti Rufina Riserva, Italy**

VEAL SWEETBREAD RAS EL HANOUT

Pan Seared Beurre Noisette Sweet Bread, Smoked Celeriac Purée,
Gewürztraminer And Pine Nut Cream, Cardamom Jus, Liquorice Crisp
*Koonunga Hill Shiraz, Australia**

MARGRA LAMB SADDLE

Carrot Purée, Miso Eggplant Pinwheel, Asparagus, Apricot Gel,
Black Garlic, Lamb Jus With Fresh Mint
*Catena Vista Flores Malbec, Argentina**

WAGYU A4 BEEF TENDERLOIN

Walnut And Duxelles Of Mushroom, Stuffed Onion, Pumpkin Fondant,
Salsify Purée, Puffed Quinoa, Kumquat Gel, Compote, Pepper Jus
*The Chocolate Block South Africa**

GOLDEN GEM

Strawberry And White Chocolate Mousse, Mixed Berry Compote,
Truffle Ice Cream, Golden Chocolate Sphere, Vanilla Truffle Sauce
*Chateau Lions De Sauternes, France**

PETIT FOURS

Selection Of Coffee Or Tea And A Petit Fours

*7-Course Wine Pairing - \$145 per guest
All prices are in USD and include GST and service charge