



Wine & Dine

MENU

*Sour Bread with Smoked Butter,
Black Olives Tapenade, Sun Dried Tomato, Extra-Virgin Olive Oil & Caramelized Balsamic Vinegar*



➤ Amuse-bouche ➤

*Pan Seared Scallops with Parsnip & Coconut, Saffron Nutmeg Oil, Beluga Caviar, Parsnip Chips & Micro Green
Ernest Rapeneau Brut Nv, France*

➤ Starter ➤

*Roast Lamb Loin served with Pistachio Puree, Dry Fruits Paste, Orange Tapioca Pearls & Hoisin Mayo
Calvet Merlot, France*



➤ Mid Course ➤

*Brown Butter Sea Bass served with Spinach, Seafood Foam, Lemon Air, Soy Pearls & Micro Greens
Faiveley Bourgogne Chardonnay, France*

➤ Refreshment ➤

Passionfruit Sorbet

➤ Main Course ➤

*Black Angus Beef Tenderloin with Celeriac, Hazelnut Pumpkin Puree , Girolle, Asparagus,
Micro Herbs & Truffle Sauce
Ricasoli Chianti Docg, Italy*

➤ Dessert ➤

*Crispy Tiramisu Bon Bons, Anisée Ice Cream & Coffee Sauce
Golden Cadillac*



100++ Per Person

Price is in US Dollars & subject to 10% Service Charge plus 16% GST



Contains Nuts



Contains Gluten

