

DINNER BY CHEF STEPHAN

DINNER MENU

CANAPES TO START
(SERVED ON ARRIVAL)

AMUSEBOUCHE
FOR THE LOVE OF SCALLOPS
HOKKAIDO SCALLOP, SEAWEED,
PEACH, TEMPURA CRUNCH

BREAD SERVICE – SOURDOUGH, BUTTER & OLIVE OIL

1ST COURSE
LOVE BONITO
TUNA TARTARE, SHISO LEAVE, CHERRY, CAVIAR

2ND COURSE
ANGEL HAIR & LOBSTER
COLD ANGEL HAIR PASTA WITH KOMBU & CHIVES
LOBSTER RAGOUT, LOBSTER BISQUE FOAM

3RD COURSE
BLACK TRUFFLE DUCK
ROAST WHITE PECKING DUCK, TRUFFLE JUS
POTATO CREME, SHAVED BLACK WINTER TRUFFLE

MAIN COURSE
WAGYU BEEF
ROAST WAGYU BEEF, GREEN ASPARAGUS & SPECK
CARAMELISED ONION, THYME JUS

A KISS BEFORE DESSERT
MINT SORBET, MARINATED WHITE STRAWBERRIES,
MINT FOAM, STRAWBERRY DUST

DESSERT
FOREVER AFTER
DARK CHOCOLATE GATEAU, PISTACHIO
OOLONG ICE CREAM, 23K GOLD LEAF

*(PLEASE LET US KNOW ABOUT YOUR DIETARY RESTRICTIONS,
TO ACCOMMODATE YOUR PREFERENCES)*

PRICE: \$288/ PAX
(DINNER 7PM START)