

# Sea Sparkling Lunch Four Course Menu

\$275.00++ per person

## Choice of Starter

Pan Seared Canadian Scallops with Pesto  
Parmigiano Potato Quenelles, Parsley and  
Yuzu Lemon Nage

Or

Poached Lobster Medallion topped with  
Asparagus and Jamon Iberico, Avocado  
and Mango Guacamole, Citrus Coriander  
and Spring Onion Oil

Or

Homemade Pappardelle with Slow  
Braised Rabbit Ragout and Reggiano  
Shavings, Roasted Tomato and Aromatic  
Herb Sauce, Complimented with Truffle  
Butter

Or

Chinese Style Foie Gras and Crisp Fried  
Duckling with a Plum, Orange and Ginger  
Marmalade, Fried Garlic Jus

## Second Course

Roasted Leek and Potato Puree with  
Imported Black Truffle and Poached Quail  
Egg

Or

Rich Dashi Consomme with Slivers of  
BBQ Peking Duck, Grilled Shitake  
Mushrooms With Sesame and Spring  
Onion

Prices are quoted in US Dollar and are subject to 10% service  
charge and applicable government taxes

## Choice of Main Course

Potato Crusted Seabream with a Taggiasca olive and Bell Pepper Brunoise on a Pea and Mint Puree Glazed Baby Vegetables

Or

Wagyu Beef Tenderloin, Crisp Veal Bacon and Chanterelle Mushroom Filled Bone Marrow in a Light Reduction of Port Wine and Roasted Pearl Onion with Pommes Fondant

Or

Crisp Asian Style Pork Belly in a Ginger, Scallion Sauce Supreme Served with Sesame and Honey Glazed Baby Bok Choi

Preserved Duck Egg and Szechuan Eggplant

Or

Assorted Fish and Seafood Medley Consisting of Lobster, Prawns, Local Reef Fish and Imported Seabass Medallions with Crisp Chorizo and Creamy Avocado Puree

## Sweet Endings

Chocolate Bomb Filled with Ganache and Crunchy Mascarpone Coffee Parfait – Served Tableside with Warm Caramel Sauce

Or

A Selection from our homemade Ice Creams Served with Macerated Tropical Fruit Macedonia