



## **TRIO AMUSE BOUCHE**

### **BURRATA**

Confit beef tomato, burrata espuma, edible earth soil, tomato emulsion,  
12 years old aged balsamic vinegar

### **NORWEGIAN POACHED SALMON**

Creamy cauliflower velouté, Japanese cucumber sunomono, parsley oil

### **MALDIVIAN LOBSTER**

Miso butter, burnt leek, glazed edamame, lobster bisque foam, ponzu gel, beluga caviar

### **SORBET**

Basil and bergamot sorbet

### **MIYAZAKI WAGYU BEEF TENDERLOIN A5**

Truffle mashed potato, cipollini caramelized onion, king eryngii mushroom, seasonal truffle,  
polenta chips

**OR**

### **DOVER SOLE**

Charred asparagus, green pea mousseline, chanterelle mushroom, tarragon cream,  
citron beurre blanc, beluga caviar

### **CHOCOLATE & CASSIS**

64% dark chocolate, cheese mousse, hazelnut cake, cassis ice cream

### **PETIT FOURS**

345  
PER PERSON

# **T E R R A**

All prices are in US Dollars (USD). Subject to applicable government taxes and service charge.