



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.