



AMUSE BOUCHE

CARABINEROS

Finger lime, duck consommé, yuzu gel, Oscietra caviar

HOKKAIDO SCALLOP

Dill emulsion, black garlic cream, buttermilk sorbet

MALDIVIAN LOBSTER

Lobster bisque foam, kaffir lime leaf emulsion

TURBOT

Macadamia crust, buerre blanc, caramelized cauliflower purée,
smoked salmon roe

A5 MIYAZAKI WAGYU BEEF TENDERLOIN

Mushroom purée, onion dust, white asparagus, black truffle, chanterelle mushroom

STRAWBERRY

Olive oil cake, mascarpone ice cream, strawberry confit

PETIT FOURS

368 per person

T E R R A

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