



T E R R A

AMUSE BOUCHE

CARABINEROS

Finger lime, duck consomme, 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, beurre blanc, caramelized cauliflower purée,
smoked salmon roe

A5 MIYAZAKI WAGYU BEEF TENDERLOIN

Mushroom purée, onion dust, white asparagus, black truffle, natural jus

STRAWBERRY

Extra virgin olive oil cake, mascarpone ice cream, strawberry confit

PETIT FOURS

368
PER PERSON

All our produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a team member for assistance.

All prices are in USD and are subject to 10% service charge and 16% GST.