



SEA

MALDIVIAN REEF FISH CARPACCIO

DASHI BEURRE BLANC, FINGER LIME, CHIVES OIL, MICRO CRESS
*BRUNO PAILLARD REIMS FRANCE**

ALASKAN KING CRAB

CRAB CIGAR, CELERIAC AND APPLE ESPUMA, SAFFRON FOAM, OCEAN TROUT ROE, LIME GEL
*WITTMANN 100 HILLS RIESLING GERMANY**

MALDIVIAN SAKU TUNA

MARINATED LOCAL YELLOW FIN TUNA, CHILI GARLIC EMULSION, AVOCADO
CREAM, CAVIAR, SEEDS CRACKER
*HENRI BOURGEOIS QUINCY HAUTE VICTOIRE FRANCE**

HOKKAIDO SCALLOPS

TEXTURE OF CAULIFLOWER, SEA URCHIN CREAM, CONFIT LEMON ZEST, PICKLED ZUCCHINI
*FRESCOBALDI CASTELLO POMINO BIANCO ITALY**

GLACIER 51 TOOTHFISH

SUMMER PEA PURÉE, MORELS AND CLAM EMULSION, VERMOUTH CREAM
*GRUNER VELTLINER SEPP MOSER AUSTRIA**

CANADIAN LOBSTER

CAFÉ DE PARIS, CARROT PURÉE, LOBSTER CROQUETTES, SQUID INK AIOLI, SHELLFISH JUS
*ALBERT PIC BOURGOGNE CHARDONNAY FRANCE**

GOLDEN GEM

STRAWBERRY AND WHITE CHOCOLATE MOUSSE, MIXED BERRY COMPOTE,
TRUFFLE ICE CREAM, GOLDEN CHOCOLATE SPHERE, VANILLA TRUFFLE SAUCE
*CHATEAU LIONS DE SAUTERNES FRANCE**

*7-Course Wine Pairing - \$130 per person
Wine by the Glass for each course is also available
All prices are in USD and include 16% GST and service charge