



ARABIAN OASIS

FIRE JOURNEY

AS THE SUN DIPPED BELOW THE HORIZON, CASTING A WARM GLOW ACROSS THE SANDY SHORES, A MAGICAL TRANSFORMATION UNFOLDED ALONG THE COASTLINE. COLORFUL RUGS AND DECORATIVE CUSHIONS WERE SCATTERED ACROSS THE BEACH. A CORNER WITH SHISHA TO ENJOY DURING THE SUNSET OR AFTER DINNER CREATED UNDER THE TWINKLING CANOPY OF STARS..

FINE DE CLAIRE OYSTER

pickled peach, preserved lime gel, asian dressing

MALDIVIAN YELLOWFIN TUNA CEVICHE

citrus variation, blood orange aji amarillo, avocado mousse, jalapeno, salmon roe

FROM THE GRILL

persillde calamari, asian spiced grilled sand lobster, grilled salmon, soy marinated scallops, sesame & togarashi tuna steak, yuzu butter prawns

MEAT

mint mustard marinated lamb chop, wagyu beef tenderloin, corn fed chicken

SAUCES

lemon vanilla beurre blanc, pica de galo, sauce vierge

SIDES

corn on the cob, rosemary roasted potato, curried spiced carrot, seasonal green salad

DESSERTS

MARSHMALLOW SUDACHI PIE

sudachi curd, marshmallow nougat, szechuan peppercorn, graham crackercrust, yuzu cream cheese ice cream, passion fruit gel

SOMMELIER RECOMMENDED WINES

Taittinger Brut, Reims	\$195
Spumante Prosecco Doc Extra Dry "Butterfly" Rose	\$105
Cotes De Provence Rose Domaines Ott, By Ott	\$125
Wither Hills Sauvignon Blanc	\$125
Koonunga Hill Shiraz	\$125

\$395 PER COUPLE

ALL PRICES ARE QUOTED IN USD AND ARE INCLUSIVE OF 17% TGST AND 10% SERVICE CHARGE