

BEACH
CANDELIGHT
DINNER

OCEAN JOURNEY

INDULGE IN AN ENCHANTING EVENING WHERE THE GENTLE LAPPING OF THE WAVES
AND THE BREATHTAKING SUNSET COMBINE TO CREATE AN ATMOSPHERE
OF PURE PEACE AND TRANQUILITY.

FINE DE CLAIRE OYSTER

pickled peach, preserved lime gel, asian dressing

PERUVIAN WHITE SNAPPER & CITRUS AGUACHILE

citrus variation, aji amarillo aguachile sauce, avocado mousse, salmon roe

FROM THE GRILL

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

SAUCES

lemon vanilla beurre blanc, pico de gallo, 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
Domaine Joseph Drouhin, Laforet, Bourgogne Pinot Noir	\$135
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.