

VELI
DINNER

OCEAN JOURNEY

BENEATH THE TANGERINE HUES OF THE SETTING SUN, AN IMAGINATIVE SCENE UNFOLDED ALONG THE SHORELINE AS THE WAVES GENTLY KISSED THE SANDY BEACHES. A TABLE WAS LOWERED INTO A DUG HOLE, CREATING AN INFINITE VIEW OF THE HORIZON.

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 cracker crust, 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.