

The MENU

DINNER

\$350 per person

MARINATED TUNA

POTATO CONFIT, QUAIL EGG, OLIVES, YOUNG GREEN BEANS, ROASTED CHERRY TOMATOES, CITRUS DRESSING

MALDIVIAN LOBSTER

HAND-CAUGHT LOCAL SPINY LOBSTER MEDALLION, SWEET POTATO FONDANT, LOBSTER-VANILLA EMULSION, SHELLFISH VINAIGRETTE, LUMPFISH CAVIAR

SHELLFISH MEDLEY

SEA URCHIN CUSTARD, SEARED SCALLOPS, GRILLED CALAMARI, GRANNY SMITH APPLE SALAD, TRUFFLE FOAM

SEARED SEABASS FILLET

SAUTÉED LANGOUSTINE, SNOW CRAB AND CREAMED LEEKS, GREEN ASPARAGUS, SQUID INK, HOLLANDAISE SAUCE

POTATO-LEEK SOUP

BLACK TRUFFLE, HERB OIL, GARLIC CROUTONS

TOMATO-AVOCADO TARTARE

CITRUS DRESSED QUINOA, ORANGE SAGO PEARLS, BABY
SALAD GREENS

BEETROOT CARPACCIO

GRILLED HALLOUMI, WATERMELON, CUCUMBER
RIBBONS, BALSAMIC CAVIAR

MUSHROOM TORTELLINI

SWEET POTATO CONFIT, BUTTERED ASPARAGUS,
TOMATO-BUTTER EMULSION

PRALINE CHOCOLATE SPHERE

ALMOND-CHOCOLATE MOUSSELINE, FEUILLETINE
FLAKES, PASSION FRUIT SORBET, WARM FUDGE SAUCE

