



LOBSTER AND BUBBLES

TO BEGIN

\$35

Crispy Fried Lobster Tail (A) (C) (D) (S)

Pickled cucumber, chardonnay cream, piquillo pepper coulis

Sous Vide Lobster and Fennel Salad (D) (F) (S)

Oscietra caviar, barley crisp, lemon-balsamic dressing, orange gel

Curry Lobster Bisque (A) (C) (D) (S)

Pandan oil, herb foam

TO DELIGHT

\$95

Black Truffle Baked Rock Lobster (D) (S) (A)

Hydroponic green salad, confit tomatoes, seasonal vegetables

XO Glazed Lobster (D) (S) (SB)

Grilled bok choy, ginger jasmine rice

Curried Maldivian Lobster (C) (D) (S)

Sweet potato & masmirus hash, confit garlic

Lobster Risotto (A) (D) (S)

Asparagus, semi-dried tomatoes

TO RETREAT

\$20

Coconut & Lime Panna Cotta (D)

Papaya & passion fruit compote

\$140++ for 3-course menu

Additional: \$40++ per person for sparkling wine (750ml)
\$80++ per person for Champagne (750ml)

A - alcohol, C - chili, D - dairy, F - fish, G - gluten, P - pork, S - seafood, SB - soya beans
Please let us know if you have any allergies, special dietary needs or restrictions.

All prices are in US dollars, subject to 10% service charge and 16% GST.

