



Subaquatic Lunch

Chef's Creation

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Spiny Lobster Medallion
Watermelon, lobster comesqui, balsamic glaze

or

Seared Scallops
Zuchini, peas, cumin foam

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Crab Ravioli
Creamy soup

or

Pork Belly
Apple, celeriac

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Pan Seared Seabass
Fennel, citrus, roaster artichoke

Or

Grilled Wagyu Beef Striploin
Lemon confit, cherry tomato, thyme jus

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Vanilla orange panacotta, chocolate jivara tonka Chantilly, black raspberry cardamom

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Petit Fours
Illy coffee and selected teas

Indulge your taste buds with complimentary
Glass of selected house white or red wine
Free flow juices and soft drink

200 per person

Prices are quoted in US Dollars and subject to additional 10% service charge & 12% GST
Kindly notify one of our team members if you have any allergic intolerance.