



Floating Kitchen

Amuse Bouche

Torched Salmon Belly

Organic Basil Pesto and Black Olive Powder

Starter

Kobe Beef Tartar

Kobe Tartar with a Little Oriental Touch, Rucola
and Gold Leaf



Ravioli

Filled with Golden Beetroot and Goat's Cheese
Parmesan Cream and Black Truffle

Main Course

Pan-Fried Turbot

Roasted Bone Butter Cream, Chive, Squash and Caviar



Boneless Roasted Quails

Caramelized Ros scoff Onion Puree, Berry and
Pomegranate Reduction

Dessert

Chamomile and Lemongrass Panna Cotta

Basil Soup, Berries, and Almond Biscotti

USD 450++ per person

Prices are Subject to 10% Service Charge and 16% GST