



\$78 PER PAX FOR 4 COURSES  
EXCLUDING THE SECOND COURSE  
\$98 PER PAX FOR 5 COURSES  
INCLUDING THE SECOND COURSE

ADD \$38++ FOR 4 COURSE WINE PAIRING  
ADD \$45++ FOR 5 COURSE WINE PAIRING

## FIRST COURSE

***Marinated Salmon with Garden Herbs***  
*Orange Confit | Salmon Roe | Melba Toast*

## SECOND COURSE

***Seared Hokkaido Sea Scallop with sea Urchin***  
***Butter Monte***  
*Celeriac Purée | Edamame Beans*

## THIRD COURSE

***Creamy Wild Forest Mushroom Veloute***  
*Foie Gras Morceaux*

## FOURTH COURSE

CHOICE OF

***Mustard Crusted Baby Chicken***  
*Shoestring Fries | Roasted Parsley Tomatoes | Mirepoix  
Jus*

or

***Roasted Pacific Sea Bass with Prosciutto Ham***  
*Lentils with Garden Herbs | Madras Curry Oil*

or

***Roasted Angus Beef Tenderloin with Red Bell  
Pepper Maitre'd Butter***  
*Roasted Parsley Tomato | Shoestring Fries*

Supplement + \$15

## FIFTH COURSE

***Traditional Floating Island***  
*New Caledonia Vanilla Sauce*

*All Prices are subject to 10 % service charge &  
prevailing government taxes.*

***Please let us know if you have any allergies and/or  
dietary Restrictions***