

CHOICE OF DRINKS

WHITE FANTASY

Lychee Puree’ Lychee Juice, Fresh Mint

STRAWBERRY CRUSH

Strawberry Puree’ Ginger Ale Yuzu

WHITE WINE

CHARDONNAY – DOMAINE WILLIAM FÈVRE, CHABLIS
BURGUNDY, FRANCE 2023

RED WINE

CABERNET MERLOT – BLASON D’ISSAN, MARGAUX
BORDEAUX, FRANCE 2017

MENU

SIGNATURE SEAFOOD PLATTER
Market Oysters, Maine Lobster, Clams
Mussels, Prawns, Tartare, Caviar



LOBSTER BISQUE
Maine Lobster Soup, Armagnac, Potato, Leek
Crème Fraîche Chive Oil

Main Course...(Choice Of)

AGNOLOTTI
Butternut Squash, Agnolotti, Sage
Parmesan Foam, Aged Balsamic

CHILLEAN SEABASS
Ratatouille Provençale
Seaweed Beurre Blanc Sauce

COQ AU VIN
Red Wine-Braised Chicken
Bacon, Mushrooms, Farfalle

Dessert ... (Choice of)

MOLTEN CHOCOLATE
Sea Salt Caramel
Cocoa Nibs Ice Cream

CITRON PISTACHE
Ricotta Gelato, Sicilian Pistachio Chantilly
Lemon Gel & Meringue

DUO OF ARTISANAL CHEESES
Chef’s Selection of Two Traditional
Condiments