



Sunset Menu

First Course

Choice of...

Charcoal Grilled Spanish Octopus

Lime Aioli, Lardo, Tempura Sea Beans, Nori

Burrata with Confit Kumquats

*Crispy San Daniele Prosciutto, Sicilian Pistachios
Orange Blossom Honey, Wild Rocket*

Handmade Sweet Corn Agnolotti

Mascarpone, Parmigiano Reggiano, Sage

Hamachi "Tiradito" +10

*Cucumber-Jackfruit Relish, Avocado,
Spicy Sesame Vinaigrette, Kashmiri Chili*

Main Course

Choice of...

Smoked Maple Leaf Farms Duck Breast

*Seared Foie Gras, Fuji Apples, Chanterelles,
Toasted Farro, Apple-Ginger Reduction*

Japanese Sea Bream "Laksa"

*Curried Coconut Broth, Dry Fried Rice Noodles,
Vietnamese Coriander, Thai Basil, Calamansi*

Honey Miso Broiled Black Cod +15

*Chilled Egg Noodles, Orange-Chili Dressing,
Black Sesame Vinaigrette, Coriander*

Grilled USDA Prime New York Sirloin Steak +35

Potato-Fontina Gratin, Caramelized Shallot Purée, Chives

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Dessert

Salted Caramel Soufflé

Farmer's Market Fuji Apple Sorbet

\$ 78++ per person

Available Daily from 6pm to 7:30pm by reservation only

*Promotions, Discounts and Sands Rewards Earnings are not applicable to our
Sunset Menu*

Prices are subject to prevailing GST and 10% Service Charge