

Coursed Dinner Premium Menu

AmuseBouche

- Tuna Tartare Spoon with Avocado Purée and Caviar
- Pristine sushi grade tuna delicately seasoned and served atop silky avocado purée, finished with a touch of caviar for a luxurious opening bite.

Course 2 – Cold Starter

- Lobster and Avocado Salad
- Tender lobster meat paired with creamy avocado and fresh greens, lightly dressed to highlight natural flavors.

Course 3 – Soup

- Wild Mushroom Cappuccino Soup with Truffle Oil
- A velvety mushroom soup finished with aromatic truffle oil and microgreens

Course 4 – Hot Appetizer / Small Plate

- Seared Scallops with Pea Purée
- Perfectly caramelized scallops atop a silky pea purée, accented with microgreens and a hint of citrus.

Course 5 – Starch / Pasta

- Saffron Rice with Shrimp
- Fluffy saffron infused rice topped with tender sautéed shrimp

Course 6 – Sides

- A luxurious pairing of creamy truffle-infused mashed potatoes and tender asparagus finished with a hint of fresh lemon.

Course 7 – Main Protein

- Roasted Duck Breast with Cherry Gastrique
- Crispy skinned duck breast cooked to perfection

Course 8 – Dessert

- Lemon Panna Cotta with Raspberry Syrup
- A smooth, citrus-infused panna cotta paired with a vibrant raspberry syrup