

Private Dinner Premium Menu

AmuseBouche

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

Starter

- Burrata with Heirloom Tomatoes, Basil Oil, and Aged Balsamic
- Luxuriously creamy burrata paired with vibrant heirloom tomatoes, drizzled with fragrant basil oil and finished with aged balsamic.

Intermediate Course

- Lobster Risotto with Parmesan Crisp
- Creamy Arborio rice slowly cooked with tender lobster, finished with Parmesan and topped with a delicate crisp for texture.

Main Course

- Ribeye Steak with Pan Jus
- A richly marbled ribeye, expertly seared and finished with a savory pan jus, served with truffle mashed potatoes and grilled asparagus with lemon.

Dessert

- Lemon Panna Cotta with Raspberry Syrup
- A smooth and elegant lemon panna cotta complemented by a bright raspberry syrup