



*The Deck*  
ISLAND GARDENS

*\$300 per person*

WATERFRONT DINING PRIX-FIXE MENU

includes one bottle of Veuve Clicquot Brut or Rosé Champagne



*Amuse Bouche*

SPICED HONEY GOAT CHEESE TARTLET  
served with shaved black truffle

*Starter*

KUSHI OYSTERS & ROYAL OSSETRA CAVIAR  
pomegranate espuma, wild raspberry mignonette

*Mid Course (choice of)*

PASSIONFRUIT OCTOPUS CEVICHE  
crispy capers, roasted boniatos

ARUGULA, ENDIVE & FIG SALAD  
cherry tomatoes, Kalamata olives, roasted  
walnuts, Parmigiano Reggiano

STEAK TARTARE ON BRIOCHE  
pickled maitake, roasted shallot, quail egg,  
Pecorino snow, cold pressed lemon oil

*Main Course (choice of)*

served with shaved white truffle

ROASTED ALASKAN HALIBUT  
white truffle Beurre blanc, golden beets,  
crispy quinoa, braised wild onion

MANHATTAN STYLE N.Y. STRIP  
garlic pomme pureé, asparagus, bone  
marrow Bordelaise, crispy shallots

SPRING PEA RISOTTO  
smoked crème fraîche, halloumi cheese

*Dessert*

THE THREE KEYS TO LOVE

white, milk & dark chocolate Panna Cotta,  
raspberry powder, champagne strawberry  
macarons, gold dusted chocolate keys