

Lobster Treasures

Royal Sparkling Lunch \$225

*Indian Ocean Lobster variation
Lobster roasted in a coconut and kafir reduction
Lobster in sesame tempura
Lobster and wild mushroom ravioli*



*Roasted lobster, chanterelle and black trumpet
mushroom ballotine crisp potato flan with
fresh truffles
Creamy Brie de meaux cheese and roasted
butternut squash puree*



*500 day grain fed Tajima Wagyu filet pan seared
Maldivian lobster fricassee
Potato and braised leek strudel
Roasted tomato, ginger, and lemon balm reduction*



*Clafoutis of Amarena cherries and white chocolate,
Sweet basil crème brulee
Ginger and orange mousseline
Crisp almond tuile*

*Prices are quoted in US Dollar and are subject to 10% service charge
and applicable government taxes*

Asian Delights

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*Miso glazed Hotate Scallops
red bell pepper confit
Sake, yuzu lemon and palm sugar nage*



*Imported Thai tiger prawns cooked in their shell
Panko breadcrumb and crisp unagi crumble
Seasonal vegetable Macedonia
Crispy ginger, soya, and coriander udon noodle bundles*



*Red mullet filet wrapped in a thin lobster carpaccio
served on top of green and yellow zucchini confit
with an orange and 7 spice mousseline
topped with crisp potato tuiles*



*Crisp banana and coconut tempura bites
Wasabe flavored chocolate dipping sauce
Homemade coconut crunch Ice cream*

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