



Subaquatic Lunch

Balik Fillet Tsar Nikolaj Salmon (SF) (D)

Fennel and celery, lemon, vanilla, kalamata olive and anchovy gum

or

Marinated Carabineros (SF)

Tarama salata, green apple gel, lobster coral, Iranian caviar

or

Marjoram Brined Cabbage (V) (G)

Soy and miso glazed shimeji, wasabi, homegrown nasturtium

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Poached Scallop (SF) (G) (D)

Scallop spinach ravioli, black truffle, crustaceans' foam

or

A5 Tajima Wagyu Sirloin (D) (A)

Stuffed morel mushroom, black garlic, beurre noisette

or

Celeriac Steak (V)

Brown celeriac, glazed roscoff onion, wild chanterelles, celeriac extracts

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Coral Lobster Tail (SF) (D) (A)

Truffle asparagus fries, lobster coraline sauce, verbena foam

or

Free Range Bresse Chicken (D)

Autumn truffle mousse, mustard celery in textures, chicken bone broth, citrus egg foam

or

Acquarello Risotto (V) (D)

Slow cooked onion, fresh ceps, spring onions, nettles and hop shoots

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Seasonal Apricots (V) (A) (G) (D)

Torched apricot stone sorbet, dried pieces of robust Ethiopian coffee, crispy yoghurt

or

Pearls of the Mediterranean (D) (G) (V)

Semifreddo, meringue and almond biscuit

or

Pear & Lemon Verbena (D) (V)

Vacherin, charred pear sorbet, creme pat with aroma of pear and lemon verbena

319 per person

(A)- Alcohol, (P) - Pork, (V)- Vegetarian, (D) - Dairy, (N)- Contains Nuts, (SF)- Seafood, (SP) - Spicy). (G) - Contains Gluten,  - Sustainable Food

Prices are quoted in US Dollars and inclusive of 10% service charge & 16% GST.

Kindly notify one of our team members if you have any allergic intolerance.

Sustainable Practices

We are committed to sustainable practices throughout our culinary services.

° Divert 100% of fryer oil waste (Bio-fuel)

° Locally-sourced foods and ingredients that are harvested, and produced locally, and/or sustainably wherever possible, and prepared in ways that respect and maintain quality, freshness, and pureness.

Green Glossary

Local food: In an effort to support local communities, and bring fresh reef fish, tuna and lobster from local fishermen to your fork, we source produce from within a 250-mile radius whenever possible. Because we have developed seasonal menus, some items may be subject to local availability. If any ingredient is out of season, we will make every effort to substitute the items with another sustainable option.

