

A smorgasbord of 4 cheeses 75

served with water crackers,
dried figs, almonds & grapes.

Chocolate Cherry Pralinosa 46

cranberry compote, marinated
cherries, blood orange sorbet

Panna cotta 38

pink guava, melon, chestnut,
yuzu & orange soup

Bombe Alaska 42

rose petal - raspberry ice cream,
pistachio ice cream,
olive oil ice cream, pralinosa,
meringue, cointreau

**Apricot & Mandarin Orange
Cheesecake** 38

Apricot compote, white chocolate
shavings

Rose Apple Strudel 38

Rose apple, peach compote, passion
fruit - peach ice cream

All prices are subject to prevailing government taxes.

LIVE OYSTERS**Black Pearl (France)**

fleshy & crunchy

3pcs 47 | 6pcs 93 | 12pcs 185

La Cadoret (France)

firm, crunchy, hint of hazelnut

3pcs 44 | 6pcs 88 | 12pcs 175

Gallagher Specials (Ireland)

plump, crunchy, hint of peat

3pcs 70 | 6pcs 140 | 12pcs 280

Jewels of the Sea Tasting Plate

a tasting of our 3 oyster selection

3pcs 55

*Needing nothing more than a touch of crème fraiche & toast, these jewels
are best complemented with a glass of champagne or ice cold vodka*

Sevruga (30gms) 350

unique flavour, notes of fresh walnut

Ossetra Prestige (30gms) 350

subtle, marine flavour, delicate hazelnut notes

Kristal Gold (30gms) 380

rich, complex, almond notes

All prices are subject to prevailing government taxes.

Abalone & Seabass Ceviche 60
apple, guava, corn, pomegranate,
coriander sprouts & citrus dressing

Akami Tuna Tartare 68
avocado-kyuri salsa, mango salsa,
wasabi tobiko & tomato vinaigrette

Grilled Octopus 70
mix flora salad, red capsicum puree
& pistachio vinaigrette

Smoked Duck Salad 56
tea-smoked french duck,
beetroot and orange gel, Ice plant,
fig, passion fruit jelly, pomegranate,
orange vinaigrette

Alaskan King Crab Cake 78
sweet shoots, apple - celery and yogurt
salad, lemon zest sour cream, arenkha
caviar, red beet sprouts

Pan-seared Scallops 55
green pea puree, mushroom ragout, sea
urchin foam, spinach sprout, celery
shoot sprout

Flora and Sprouts Salad 42
jelly fish, capers & gherkin dressing

Hot & Cold Duck Foie Gras 78
pate, seared foie gras, toasted brioche,
raisin compote, moscato jelly, red wine
pear reduction

Lobster Bisque 110
with brittany blue lobster & cognac

Abalone Consomme 70
with salmon roe & sherry

Alaskan King Crab & Asparagus Broth 70
king crab, asparagus, avocado and pernod

Create your dream dish by choosing to have it **steamed** accompanied with barilo barley risotto or **charcoal grilled** accompanied by mousseline potatoes refined with a hint of pecorino basil pesto & with the sauce you desire. All dishes are served with a selection of vegetables.

SEAFOOD

Dorade Royal (Sea Bream) 115
soft, delicate texture
azahar coast, spain

Loup de Mer (Sea Bass) 110
meaty texture, buttery fat taste
bay of biscay, france

La Legine (Patagonian Toothfish) 140
melting soft texture, almond buttery
notes
southern indian ocean, kerguelen island

La Lotte (Monkfish) 120
mild, firm texture
northeast atlantic of brittany, france

Turbot 130
firm, delicate texture
island of noirmouter, france

Marinated King Salmon 115
rich in fat & flavours
marlborough sounds, new zealand

Wild Caught Sea King Prawns 118
south china sea

Brittany Blue Lobster (450-550gm) 225
brittany, france

NON SEAFOOD

Tenderloin (Aus) 200gms 159

Sirloin (Aus) 300g 135

Ribeye (Aus) 300gms 149

Duck Breast (France) 140

Lamb Rack (New Zealand) 145

Iberico Lamb Loin (Spain) 150

Organic Free Range Spring Chicken 80

SAUCE SELECTION

Lobster Cream
Tarragon Lemon Butter
Morel Mushroom
Sarawak Black Pepper
Rich Red Wine

Dover Sole a la Meuniere 170
brown butter, parsley & lemon juice

Spaghetti Boutargue Cire D'Abeille 89
lobster butter, lemon tarragon sauce, lemon zest, wasabi tobiko,
orange tobiko & arenkha caviar

Note: Bottarga - a delicacy of salted and cured grey mullet fish roe,
used by michelin chefs around the world