

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 additional 10% service
charge and 8% GST*

Asian Delights

Royal Sparkling Lunch \$225

*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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