

## Food & Wine Degustation Menu

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### Chef's Surprise Amuse Bouche

#### Starter

Classic Risotto, Broiled Carabineros Prawn, Lobster Butter  
or  
Wagyu Beef Tagliata, Avocado, Arugula, Shaved Age Parmesan, Truffle  
Vinaigrette  
or  
Testing Tomato, Heirloom, Medley Cherry Tomato, Semi Dried, Tomato Mousse,  
Crostini | v

#### Soup

Celeriac Soup, Seared Giant Scallop, Sage Butter, Soft Herbs  
or  
Hearty Vegetables Soup, Basil Salsa | v

#### Sorbet

House Made Chef Special

#### Main

Seared Tajima Wagyu Tenderloin MB8+, Escallop Foie Gras, Pumpkin Puree,  
Broccolini, Truffle Jus  
or  
Salmon Ala Plancha, Lobster Tail Medallion, Crusted Aioli Potato, Confit  
Vegetables, Vanilla Bean Saffron Butter, Bottarga Dust  
or  
Truffle Polenta, Vegetables Ragout, Avocado Salsa, Mustard Cress | v

#### Dessert

Green Apple, Avocado, Passion Fruit Tartare | v  
mango sorbet, pistachio nougat, white chocolate powder, chili tulip  
or  
The Finest Selection of Crème Brulee  
dark chocolate brulee, orange brulee, vanilla bean brulee

**\$290 per person**

each course will be accompanied with a perfectly paired glass of wine by our  
Resident Sommelier

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a - contains alcohol p - contains pork n - contains nuts v - vegetarian  
Prices are in US dollars and include service charge and tax

These items are not included in the Gourmet Plan