

MOTHER'S DAY MENU

7 - COURSE

AMUSE-BOUCHE

KANI SALAD

Shredded Kanikama With Julienned Cucumber & Carrots, Creamy Japanese Mayonnaise Dressing

APPETISER

MEDITERRANEAN NOCTURNE

Octopus & Jumbo Prawn With Salsa Verde Potatoes, Zhoug Sauce, Lime Wedge, Gruyere Crisps & Karasumi Dust

SOUP

VELOUTÉ OF CRIMSON SUMMER TOMATOES

Creamy, roasted San Marzano Tomato Soup, with Croutons, Basil & Green Oil

OR

TWILIGHT TRUFFLE REVERIE

Rich, Truffle Mushroom Soup with Forest Mushrooms, Croutons, Basil & Truffle Oil

ENTRÉE

SEDUCTION OF THE SEA

Soft-Shell Crab, Brioche, Egg Yolk, Sweet Relish Remoulade, Baby Rocket Leaves & Lemon Vinaigrette

FISH COURSE

MOONLIT SERENADE

Patagonian Toothfish, Tamarind Glaze, Lemongrass-Pickled Vegetables, Turmeric, Kaffir Lime & Coconut Emulsion

PASTA COURSE

SCALLOPS ROYALE WITH THREADS OF GOLD

Pan-Seared Scallops, Capellini Pasta & Nantua Sauce

MAIN COURSE

CELESTIAL SHORT RIB CELEBRATION

Pineapple & Soy Glazed Braised Beef Short Ribs, Garlic Pommes Mouseline, Baby Carrots & Caramelised Onion Jus

DESSERT

SCARLET SYMPHONY

Tomato Basil Sorbet, Macerated Strawberry, Almond Biscuit, Strawberry Vinaigrette, Strawberry Crackling & Strawberry-Coated Chocolate Hearts