

CANDLE LIGHT DINNER

1,550 PER COUPLE

5-course set-menu with a bottle of Prosecco

1,950 PER COUPLE

5-course set-menu with a bottle of Laurent-Perrier Brut Champagne

LAGUNA BEACH LOUNGE
FROM MONDAY TO SATURDAY, 7PM TO 11PM

AMUSE BOUCHE

King Crab Tartelette (D, E, G, SH)
Pickled apple, poached quail egg

Black Truffle Custard (D, E, V)
Romanesco broccoli,
white asparagus foam

Wagyu Beef Carpaccio (G)
Padron pepper, green crumble,
espelette pepper, shallot cream

APPETISERS

Beef Oxtail Croquettes (D, E, G)
Potato foam, roasted bell peppers

**Peruvian Organic Quinoa
Salad Vegan Feta Cheese (N*)** 
Almonds, candy tomatoes,
caramelised onions, UAE figs,
25 years modena balsamic

Caviar Osetra Royal 15G (D, E, G)
Blinis, potato crackers, egg yolk
crumble, cauliflower foam

MIDDLE COURSES

Grilled Canadian Lobster (D, SH)
Charred lemon, spinach,
baby potato, beurre de Paris

Hokkaido Scallops, Vierge Sauce (D, SH)
Crispy bacon, broccoli mousseline

Gorgonzola Spinach Ravioli (D, E, G, V)
Fried arugula, red onion sauce

MAIN COURSES

Whole Seabass (G)
Charred lemon, season vegetables,
crushed new potato, mojo verde
sauce

Côte de boeuf 1KG (D, G)
Australian MB5+, black truffle
potato rosti, braised shallot, veal jus

Tagliatelle al Tartufo (D, G, V)
Parmigiano, winter black truffle,
kalios olive oil, chives

DESSERTS

Yuzu Cheese Cake (D, E, G, N)
Digestive biscuit, cream cheese

White Chocolate Strawberry (D, E, G, N)
White chocolate mousse,
strawberry confit

Mango Coconut (D, E, G, N)
Coconut sponge, coconut mouse,
pineapple compote

D: Dairy E: Eggs : Sustainable Fish G: Gluten N: Peanuts & Tree Nuts S: Soybeans
SE: Sesame Seeds SH: Shellfish V: Vegetarian : Vegan