

LAGUNA

A decorative border consisting of multiple parallel, wavy lines in a brown color, framing the central white area of the page.

TAVERNA & LOUNGE

AMUSE BOUCHE

Caviar Kavari Sturgeon 50g (D, E, G)

Egg white & yolk crumble, cauliflower & chive cream, blinis, brioche

APPETISER

Fruit De Mer (E, S, SH)

King crab, balik salmon, Canadian lobster, carabineros & cristal blue shrimps, cocktail sauce

David Herve Special Oysters (SH)

Mignonette sauce, tabasco

Hokkaido Scallops (G, SH)

Coquille saint-jacques, winter truffle, crispy mushrooms

MIDDLE COURSE

Yuzu Sorbet (D, E, G)

Honey tuile

MAIN COURSE

USA Prime Omaha Tenderloin (D, G)

Pommes dauphine, onion purée, foie gras, cabbage bonbon, herb crumble, veal jus

or

Line-Caught Seabass (D, S)

Lobster ravioli, baby spinach, bisque sauce

or

Alba Truffle Risotto (D, V)

Aged balsamic vinegar 25 years, Parmigiano Reggiano

TO FINISH

Selection of Desserts by Chef Akshay Batra
Artisan cheese platter available upon request