



5.8

UNDERSEA RESTAURANT

LAND
DINNER MENU



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FOIE GRAS PARFAIT

Cocoa Powder, Preserved Lime Gel, Pickled Berry Compote,
Mixed Nut Crumble, Salted Plum, Lavash
Bruno Paillard, Reims, France*

KAGOSHIMA WAGYU BEEF TARTARE (MB6-7)

Pickled Shallots, Capers, Chives, Pickled Mustard, Madeira Jelly,
Truffle Emulsion, Caramelised Brioche
Babich Black Label Pinot Noir, New Zealand*

QUAIL

Quail Farcie, Artichoke Purée, Confit Leek, Crispy Anchovies,
Glazed Pearl Onions, Truffle Quail Jus
Castello Di Nipozzano Chianti Rufina Riserva, Italy*

VEAL SWEETBREAD RAS EL HANOUT

Pan-Seared Beurre Noisette Sweetbreads, Smoked Celeriac Purée,
Gewürztraminer and Pine Nut Cream, Cardamom Jus, Liquorice Crisp
Koonunga Hill Shiraz, Australia*

MARGRA LAMB SADDLE

Carrot Purée, Miso Eggplant Pinwheel, Asparagus, Apricot Gel,
Black Garlic, Lamb Jus with Fresh Mint
Catena Vista Flores Malbec, Argentina*

WAGYU (A4) BEEF TENDERLOIN

Walnut and Mushroom Duxelles, Stuffed Onion, Pumpkin Fondant
Salsify Purée, Puffed Quinoa, Kumquat Gel, Compote, Pepper Jus
The Chocolate Block, South Africa*

GOLDEN GEM

Strawberry and White Chocolate Mousse, Mixed Berry Compote
Truffle Ice Cream, Golden Chocolate Sphere, Vanilla Truffle Sauce
Château Lions de Sauternes, France*

PETIT FOURS

Selection of Coffee or Tea with Petit Four

*7-Course Wine Pairing - \$145 per guest

All prices are quoted in USD and are inclusive of 17% TGST and 10% service charge

*Non all inclusive item