



# 5.8

UNDERSEA RESTAURANT

SEA  
DINNER MENU



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## SEA DINNER MENU

### MALDIVIAN REEF FISH CARPACCIO

Dashi Beurre Blanc, Finger Lime,  
Chive Oil, Micro Cress

Bruno Paillard, Reims, France\*

### ALASKAN KING CRAB

Crab Cigar, Celeriac and Apple Espuma,  
Saffron Foam, Ocean Trout Roe, Lime Gel

Wittmann 100 Hills Riesling, Germany\*

### MALDIVIAN SAKU TUNA

Marinated Local Yellowfin Tuna, Chilli Garlic Emulsion,  
Avocado Cream, Caviar, Seeded Cracker

Henri Bourgeois Quincy Haute Victoire, France\*

### HOKKAIDO SCALLOPS

Cauliflower Textures, Sea Urchin Cream,  
Confit Lemon Zest, Pickled Zucchini

Frescobaldi Castello di Pomino Bianco, Italy\*

### GLACIER 51 TOOTHFISH

Summer Pea Purée, Morel and Clam Emulsion, Vermouth Cream

Principessa Gavia Gavi DOCG, Italy\*

### CANADIAN LOBSTER

Café de Paris, Carrot Purée, Lobster Croquettes  
Squid Ink Aioli, Shellfish Jus

Albert Pic Bourgogne Chardonnay, France\*

### 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