



5.8

UNDERSEA RESTAURANT

VEGAN
DINNER MENU



UNDERSEA RESTAURANT

VEGAN DINNER MENU

VARIATION OF SEASONAL TOMATO

Confit Wine Tomato Salsa, Tomato Powder, Tomato Caviar, Pesto, Pine Nuts, Linseed Cracker
Bruno Paillard, Reims, France*

NUT FOIE GRAS PARFAIT

Ratatouille Chutney, Date and Green Olive Gel; Mustard Seeds,
Rhubarb, Laminated Brioche
Wittmann 100 Hills Riesling, Germany*

ASPARAGUS

Chamomile Butter, Preserved Lemons, Confit Celeriac, Asparagus Purée,
Almond Slivers, Confit Garlic, Almond Cream, Celery Salad
Henri Bourgeois Quincy Haute Victoire, France*

MISO CAULIFLOWER

Barley Risotto, Hazelnut Cream, Cauliflower purée, Madeira and Clove
Gel, Puffed Masago Arare, Roasted Piquillo Pepper Sauce
Frescobaldi Castello di Pomino Bianco, Italy*

WILD MUSHROOM RAVIOLI

Jerusalem Artichoke Barigoule, Braised Brown Oyster Mushrooms,
Pea Velouté, Enoki Tempura
Albert Pic Bourgogne Chardonnay, France*

SOYA SWEETBREAD

Cashew Nut and Cardamom Gravy, Spinach and Jalapeño Emulsion,
Cannellini Bean and Ceps Beurre Blanc, Tofu Cromesqui
Babich Black Label Pinot Noir, New Zealand*

EXOTIC FRUIT CRÈMEUX

Coconut Gel, Yuzu Coconut Ice Cream, Coconut Crumble,
Passion Fruit Pearl, Mango Veil
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