



5.8

UNDERSEA RESTAURANT

LAND
LUNCH MENU



UNDERSEA RESTAURANT

LAND LUNCH MENU

FOIE GRAS PARFAIT

Cocoa Powder, Preserved Lime Gel, Pickled Berry Compote
Mixed Nut Crumble, Salted Plum, Lavash
Moët & Chandon Impérial Brut, 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 Farcié, Artichoke Purée, Confit Leek, Crispy Anchovies,
Glazed Pearl Onions, Truffle Quail Jus
Castello Di Nipozzano Chianti Rufina Riserva, Italy*

MARGRA LAMB SADDLE

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

Or

WAGYU (A4) BEEF TENDERLOIN

Walnut and Mushroom Duxelles, Stuffed Onion, Pumpkin Fondant
Salsify Purée, Puffed Quinoa, Kumquat Gel, Compote, Pepper Jus
Catena Vista Flores Malbec, Argentina*

GOLDEN GEM

Strawberry and White Chocolate Mousse, Mixed Berry Compote
Truffle Ice Cream, Golden Chocolate Sphere, Vanilla Truffle Sauce
Deakin Estate Moscato, Australia*

*5-Course Wine Pairing - \$95 per guest

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

*Non all inclusive item