



**5.8**

UNDERSEA RESTAURANT

VEGAN  
LUNCH MENU



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## VEGAN LUNCH MENU

### VARIATION OF SEASONAL TOMATO

Confit Wine Tomato Salsa, Tomato Powder, Tomato  
Caviar, Pesto, Pine Nuts, Linseed Cracker  
Moët & Chandon Impérial Brut, France \*

### NUT FOIE GRAS PARFAIT

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

### 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\*

### SOYA GLAZED SWEETBREADS

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\*

\*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