



**5.8**

UNDERSEA RESTAURANT

SEA  
LUNCH MENU



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## SEA LUNCH MENU

### MALDIVIAN REEF FISH CARPACCIO

Dashi Beurre Blanc, Finger Lime, Chive Oil, Microcress  
Moët & Chandon Impérial Brut, France \*

### ALASKAN KING CRAB

Celeriac and Apple Espuma, Saffron Foam,  
Ocean Trout Roe, Lime Gel  
Mud House Sauvignon Blanc, New Zealand \*

### MALDIVIAN SAKU TUNA

Marinated Local Yellowfin Tuna, Chilli Garlic Emulsion,  
Avocado Cream, Caviar, Seeded Cracker  
Grüner Veltliner Sepp Moser, Austria \*

### GLACIER 51 TOOTHPISH

Summer Pea Purée, Morels and Clam Emulsion, Vermouth Cream  
Frescobaldi Castello di Pomino Bianco, Italy\*

Or

### CANADIAN LOBSTER

Café de Paris, Carrot Purée, Lobster Croquettes,  
Squid Ink Aioli, Shellfish Jus  
Patrick Clerget Château de Chemilly Chablis AOC, France \*

### 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