TERRA

AMUSE-BOUCHE

DUCK LIVER MOUSSE
Sous vide strawberry, strawberry gel,
toasted brioche, crispy buckwheat

CATCH OF THE DAY (GF)
Beluga lentils, confit vegetables, reef fish sausage,
salsify, black garlic, pickled chanterelle,
flying fish caviar, split yuzu kosho sauce

POACHED BLUE LOBSTER
Concentrated tomato miso cream, ikura,
spiced lemongrass crumble, braised fennel,
sea asparagus, basil oil

SLOW COOKED WAGYU BEEF CHEEK (GF)
Parsnip puree, parsley emulsion, poached quail egg,
horseradish, puffed wild rice,
glazed morel mushroom, smoked beef jus

STEAMED ALASKAN KING CRAB (GF)
Sago stew, watermelon air, finger lime,
Kristal caviar, watermelon reddish,
watermelon molasses

CORN-FED CHICKEN MOUSSE (GF)
Truffle potato mille-feuille, celeriac espuma,
chanterelle mushroom ketchup, truffle jus

or

A5 MIYAZAKI BEEF TENDERLOIN (GF)
Truffle polenta espuma, celeriac crisp,
beefy potato cake, pickled white asparagus,
tangy ketchup, wagyu jus

COCONUT CHIBOUST
Microwave sponge, coconut sorbet,
banana passion fruit foam, tropical fruit salad

PRE-ORDER
Beluga Caviar
Oscietra Classic

ADD-ONS
Kristal Caviar
Seasonal Black Truffle
(Minimum order 2 grams)

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (DF) Dairy Free | (N) Contains Nuts
(P) Contains Pork | (S) Spicy | Sustainable

All our dishes are prepared in an environment where allergens may be present. If you have any food allergies, intolerances, or special dietary requirements, please inform a member of our team. We are pleased to accommodate your requests.

All prices are in USD and are subject to 10% service charge and 17% TGST

AMUSE-BOUCHE

CURED SALMON
Confit jerusalem artichoke, ikura, finger lime, blood orange gel, bonito tuile, herby cucumber sauce

LOBSTER TOAST (GF)
Black truffle, mustard emulsion, watermelon reddish, chives, edible flower, miso crackers

WAGYU BEEF DOUGHNUT
Smoked emulsion, pickled mustard, crispy beef cecina, raspberry & onion jam, beef reduction, mushroom dust

MALDIVIAN SCREWPINE SORBET (GF)

CATCH OF THE DAY (GF)
Beluga lentils, confit vegetables, reef fish sausage, salsify, black garlic, pickled chanterelle, flying fish caviar, split yuzu kosho sauce

or

MB9 MAYURA BEEF TENDERLOIN (GF)
Truffle polenta espuma, celeriac crisp, beefy potato cake, pickled white asparagus, tangy ketchup, wagyu jus

TEXTURES OF CHOCOLATE (N)
Dark chocolate whipped ganache, milk chocolate mousse, raspberry gel, white chocolate ice cream, cocoa crumble, microwave sponge

PRE-ORDER
Beluga Caviar
Oscietra Classic

ADD-ONS
Kristal Caviar
Seasonal Black Truffle
(Minimum order 2 grams)

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (DF) Dairy Free | (N) Contains Nuts
(P) Contains Pork | (S) Spicy | Sustainable

All our dishes are prepared in an environment where allergens may be present. If you have any food allergies, intolerances, or special dietary requirements, please inform a member of our team. We are pleased to accommodate your requests.

All prices are in USD and are subject to 10% service charge and 17% TGST