



THREE-COURSE SET MENU A

Lobster Croquettes

Charred Lime Aioli



Australian Black Angus, Grain-Fed Beef

Rib Eye 300 grams

Confit Potato, Spiced Pineapple Jam, Roasted Shallot



Classic Cheesecake

Vanilla-Infused Cherries, Graham Cracker Crust, Berry Sorbet

USD88 per person



FOUR-COURSE SET MENU B

Hokkaido Scallop Sashimi

Orange, Avocado, Shallots, Soy Truffle Dressing



Lobster Bisque

Lobster, Herbed Cream



Tajima Australian Wagyu Beef MBS 4-6

Striploin 300 grams

Confit Potato, Spiced Pineapple Jam, Roasted Shallot



WAT Chocolate Cake

Bittersweet Brownie, Salted Caramel Ganache,

Raw Cocoa Nib Crumble, Caramelized White Chocolate Ice Cream

USD120 per person



FOUR-COURSE SET MENU C

Lobster Cobb Salad

*Poached Canadian Lobster, Candied Bacon, Cherry Tomato,
Quail Egg, Grapefruit Vinaigrette*



Seared Foie Gras

Grilled Pear, Mustard Seeds, Duck Croquette



Tajima Australian Wagyu Beef MBS 4-6

*Rib Eye 300 grams
Confit Potato, Spiced Pineapple Jam, Roasted Shallot*



Caramel Nut Tart

*Honey Caramel, Citrus Mascarpone Pistachio,
Apricot Sorbet*

USD168 per person