



# THE POINT

360 DEGREES CUISINE

## **POINT 360** - The Murals Experience

In homage to these stunning works of art our chefs have created the Point 360 murals experience that take you on an epicurean expedition highlighting the ingredients and culinary style of 19th century ports of call around the globe. Diners embark on a 5, 7, or 10-course journey that pleases the palate and nourishes the soul.

### **AHI POKE MAUI**

YELLOW FIN TUNA / LEMON OIL / GINGER

### **TUCKERS FARM GOAT CHEESE BERMUDA**

Beetroot / Pumpkin / Ginger Beer

### **TABBOULEH CRUSTED COD FILLET BEIRUT**

Smoked Fingerling Mash / Pomegranate / Mustard

### **DOVER SOLE AND SCALLOPS LONDON**

Artichoke Puree / Fennel / Fleuron / Grapes

### **BBQ OX TONGUE HONG KONG**

Fermented Chinese Cabbage / Roasted Cauliflower

### **GLAZED DUCK BREAST CANTON**

Housemade Plum Sauce / Bok Choy

### **DEBRAGGA'S DRY AGED BEEF RIB EYE NEW YORK**

King Oyster Mushrooms / Sweet Potato Soufflé

### **LANDAFF CHEESE NEW ENGLAND**

Rhubarb Chutney / Pickled Walnuts

### **DULCE DE LECHE RIO DE JANEIRO**

Carmel Mousse / Glazed Mango

### **TURKISH DELIGHT ISTANBUL**

Coffee / Rose Water / Dates

10 courses-\$135, 7 courses-\$105, 5 courses-\$85, Wine Pairing- \$100

The Point 360 selection is available for ten or fewer people.  
For ease of service we politely require that everyone makes the same courses selection

Prices are subject to 17% gratuity