

Sea Divine Wine & Dine



Soup

Cream of beans with mint, argan oil and shrimp croques

Torrentes Finca La Colonia, Bodega Norton, Luján de Cuyo, Mendoza, Argentina – 2015

Greenish yellow with hints of gold in color. Intense aromas of white peach, lychee, rose petal, and jasmine. Pleasant and well balanced on the palate finishing with hint of minerality.

First Course

Maldivian fresh caught spiny lobster medallion, baby caramelized organic vegetables with coraille emulsion

Chardonnay, Frei Brothers Reserve, Russian River Valley, California, USA – 2012

Deep golden in color, aromas of apple, tropical fruits, toast vanilla. Complex in the palate with hints of pineapple, apple compote, ripe cantaloupe, buttered toast with a refreshing acidity to finish.

Second Course

Saint-Jacques scallops braised in beet juice, aged banyuls vinegar, purple potato quenelle and sea salt

Sauvignon Blanc, Life from Stone, Springfield Estate, Robertson, South Africa – 2014

Pale greenish in color, intense aromas of passion fruit, gooseberry leaves, green bell pepper. Flint, passion fruit and lemon in the palate finishing with balance crisp acidity.

Third Course

Foie gras confit with fresh cherries, nectarine compote, grilled brioche, lavosh and pistachio nuts

Riesling Trocken, Haus Klosterberg, Markus Molitor, Mosel, Germany – 2014

Pale lemon in color, soft flavours of citrus, herbs, peach and fresh apples. Vibrant and juicy, doughy, yellow apple and flint with a well balanced crisp acidity on the palate.

Fourth Course

Low temperature baked sea bream fillet, oyster tartare and mashed yuzu butter with beef ham broth

Puligny-Montrachet, "Les Charmes", Vincent Girardin, Côte de Beaune, Burgundy, France – 2011

Deep gold in color, lemon, peach, toast almond and subtle floral aromas. Rich and complex, toast lime zest, hints of minerality and a well-integrated balance acidity to finish.

A Refreshing Palate Cleansing Ruby Red Grapefruit Sorbet, Badiane and Champagne

Main Course

Purebred Japanese Miyazaki Wagyu

Simply seared in infused garlic oil, lemon and red wine, organic micro greens, truffle oil and baby cherry tomatoes

Tignanello, Marchesi Antinori, IGT Toscana, Italy – 2012

Ruby red in color with purple highlights, spicy notes, red fruits, rosemary, toast oak with a hints of balsamic sensation on the nose. Plum, cherries, liquorice, dark chocolate with an elegant tannins and mouth-filling finish.

Dessert

Praline Chocolate Sphere

Almond chocolate mousseline, feuilletine crunch, passion fruit sorbet and served with warm fudge sauce

Barolo Chinato Vino Aromatizzato, Fontanafredda, Piemonte, Italy, NV

Dark garnet in color, spice bouquet, cloves, cinamom, calisaya bark aromas, balanced sweetness and acidity with well defined round tanins, refreshing sweet spices finish.

7 course set menu: USD 345++

4 course set menu: USD 295++

Add wine pairing:

7 course USD 195++

4 course USD 125++