

Maryland style jumbo lump crab cake Steak tartar & black truffle

Seared Hokkaido scallop & beluga caviar

HOT STARTER

Turkish baklava Borek

MAIN COURSE SHARING

Black Onyx, Range Valley, Poterhouse MBS 3+

or

Black Onyx, Range Valley, Angus T bone MBS 3+

or

Black Onyx, Ranger Valley, Angus OP Rib MBS 3+

or

Westholme Wagyu Tomahawk MBS 3+ (additional \$80++pp)

Or

Grilled Maldivian Lobster & whole baked reef fish

SIDE DISH

Lyonnais potato
US green asparagus
Smoked mushroom risotto

SAUCE

Black truffle sauce, béarnaise, green pepper corn Tomato basil salsa, lem<u>on butter sauce,</u> seafood cream sauce

DESSERT

Mango Cheese Cake Confit mango, coconut ice cream

PRALINES

350++ Food Only 750++ With Wine Pairing PER PERSON