

\$110 Per Person
plus tax and gratuity

AMUSE BOUCHE

compliments of our chef

COURSE 1

OLIVE OIL POACHED OYSTER

aguachile, cucumber, lime espuma

ADD 1G CAVIAR +\$12

COURSE 2

YELLOWTAIL KINGFISH CRUDO

avocado, yuzu, chive flower

COURSE 3

PAN-ROASTED SEA BASS

mussel & tomato escabeche, dill oil

ADD GRILLED PRAWNS +\$16

ADD SEARED SCALLOPS +\$24

COURSE 4

PALATE CLEANSER

mixologist's creation

DESSERT

LEMON MOUSSE CAKE

raspberry sorbet, lychee