

FIVE
SAILS

WHILE SUPPLIES LAST | +20% GRATUITY

SPOT PRAWN TASTING

\$165 PP | WINE PAIRING 95PP
SOMMELIER WINE PAIRING 195PP



AMUSE BOUCHE

WARM SAVOURY CUSTARD

chive, shoyu, arbequina olive oil

*Dassai Junmai Daiginjo 45
Sake, Japan*

COURSE 1

CHILLED SPOT PRAWN & YELLOWTAIL CRUDO

cherry lane farm rhubarb gazpacho, citrus gel, cucumber, shiso

Rhubarb Gin Tonic, Rhubarb Jerky, Canada

COURSE 2

SPOT PRAWN & SCALLOP

caper emulsion, castelvetrano olives, almond, artichoke, vin blanc

2021, Montenidoli Tradizionale, Vernaccia di San Gimignano, Italy

COURSE 3

CHARCOAL GRILLED SPOT PRAWNS & FARROTO

manitoba farro, spring ramps, spinach, sea urchin broth, citrus foam

2020, Tatsis, Malagouzia, Macedonia Greece

COURSE 4

FILET MIGNON STEAK OSCAR

spot prawn & dungeness crab béarnaise, grilled asparagus, new potato purée

2018, Marco Marengo, Barolo, Italy

COURSE 5

STRAWBERRY & LEMON VERBENA

lemon verbena ice cream, chiffon, milk foam crisps

Moët et Chandon Nectar, Champagne, France

CULINARY DIRECTOR: ALEX KIM | RESTAURANT DIRECTOR: ALEXANDRE BLAIS