



VELI DINNER

AMUSE BOUCHE

FRENCH MACARON WITH FOIE GRAS GF N
Walnut Croquant, Poached Pears, Cherry Glaze

SOUP

LENTIL SOUP GF V
Truffle Oil, Red Oil, Brioche Crouton

STARTER

MAPLE GLAZED SALMON GRAVLAX GF
Apple Fennel Salad, Russian Blini, Walnut Cream, Dill, Fluffy Cream Cheese
or

BEEF CARPACCIO GF
Asparagus, Cream Cheese, Balsamic Glaze, Parmesan Cheese, Crispy Garlic

SORBET

CHILI RASPBERRY SORBET LF GF

MAIN COURSE

AUSTRALIAN BEEF TENDERLOIN LF GF
Sweet Corn Puree, Confit Garlic, Honey Roasted Root Vegetable, Truffle Mushroom, Red Wine Jus
or

MALDIVIAN LOBSTER THERMIDOR GF
Roasted Sweet Potato & Grilled Vegetable

DESSERT

CHOCOLATE FONDU (FOR 2 PERSONS)
Fresh Fruit Pretzel, Grissini
or

FRESH YOUNG COCONUT CREAM BRULE GF
Tropical Fruits, Caramelized Sugar
or

KULFI ICE CREAM GF N
Pistachio Gun Powder & Dark Chocolate

Tea / Coffee / Bottle of Wine

Prices are in USD and are inclusive of 16% GST and service charge

GF Gluten free

V Vegetarian

N Contains nuts

VE Vegan

SF Shellfish

LF Lactose free

