

# THE VELI DINNER

## STARTER

### MAPLE GLAZED SALMON GRAVLAX (SF, NUT)

fresh salmon, bilimbi pancake, baby arugula, walnut cream

or

### BEEF CARPACCIO (GF)

asparagus, cream cheese, balsamic glaze, parmesan cheese, crispy garlic

## MAIN COURSE

### LOBSTER MAC AND CHEESE

fresh local lobster, gruyere, brandy and cream

or

### GRILLED BEEF RIB EYE STEAK (LF, GF)

raclette cheese dip potato, heirloom carrots,  
bone marrow juice

## DESSERT

### KULFI ICE CREAM

pistachio paste, milk, sugar, pistachio nuts

or

### YOUNG COCONUT CRÈME BRÛLÉE

french crème brûlée served in young coconut shell

## INDULGE IN OUR MENU WITH EXCLUSIVE WINE PAIRING HANDPICKED BY OUR SOMMELIER

FLEURY BRUT ROSÉ DE SAIGNÉE	\$197
LA MONTELLIANA PROSECCO TREVISO DOC EXTRA DRY	\$77
CASILLERO DEL DIABLO CHARDONNAY	\$65
JEAN PAUL BENOIT DROUHIN CHABLIS	\$132
CAMBRIDGE CROSSING SHIRAZ	\$71

\$410 Per Couple

Prices are in USD and are inclusive of 16% GST and 10% service charge