

# FINE DINING DINNER

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## STARTERS

FRESH OYSTERS GILLARDEAU NO2 WITH  
MIGNONETTE SAUCE

TUNA CHUTORO / WILD SALMON /  
HAMACHI SASHIMI PLATE

(WITH PICKLED GINGER / FRESH WASABI  
/ CAVIAR)

GRILLED SCALLOPS WITH WHITE CREAM  
REDUCTION & SHALLOTS

WAKAME WALDORF WITH SESAME  
DRESSING GLAZED WALNUT & GREEN  
UDON NOODLE

## MAIN COURSE

ASIAN STYLE PRAWN STIR FRY WITH BOK  
CHOY ON A BED OF GLASS NOODLE

WAGYU BEEF TEPPANYAKI STYLE  
CARROT / PEPPERS / EGGPLANT  
VEGETABLE TEMPURA  
(WITH SWEET & SOUR PONZU /  
SWEET CHILI / WASABI SOY)

## DESSERT

CHOCOLATE PROFITEROLES WITH  
CHOCOLATE SAUCE & CRÈME  
INGLESE



Private Chef Tony