



SAMPLE MENU

Seafood Menu

TO BEGIN

Oysters

Freshly shucked oysters served over ice with shallot mignonette, bright lemon and a delicate Tabasco granita - pristine, saline and designed to awaken the palate.

STARTER

King Prawns

Succulent king prawns gently basted in garlic and chilli butter, finished with charred lemon, fresh parsley and their own sweet roasting juices.

MAIN

Pan-Roasted Wild Sea Bass

Crisp-skinned wild sea bass with saffron potatoes, plump mussels and clams, brought together with a refined Champagne and shellfish sauce.

DESSERT

Coconut Panna Cotta

Silken coconut panna cotta with ripe mango, sharp passion fruit and fresh lime - fragrant, tropical and wonderfully cleansing after a seafood-led menu.