

JAZZ UNDER THE STARS
Friday, 2019

Smoked Salmon Ravioli Green Salad and Japanese Hollandaise

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Yellow Fin Tuna Tartare
Salmon Caviar and Salad Leaves

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Mandarin Sorbet

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Angus Beef Tenderloin White Asparagus, Beetroot Purée and Port Wine Jus

Or

Pan-Fried Seabass
Garlic Confit Summer Vegetable and Lemon Beurre Blanc

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Cinnamon and Praline Mousse

Ginger Ice Cream, Salted Chocolate Sauce, Peanut Brownies and Coco Sponge

US\$115 Per Person