



Collaboration Menu With Wine Pairing
\$288.00++

Amuse Bouche

Caviar

Aerated Pomme Puree/ Chives/ Puffed Rice Cracker
(Chef Kristen Kish)

Moet Chandon Imperial Brut

Poached Scallop 

Uni/Saffron Veloute
(Chef Kristen Kish)

Dog Point Sauvignon Blanc

Oyster Soup with Caviar Oeuf A La Neige 

Laksa Leaves & Parsley Foam
Poached Oysters in Apple Cider Cream/ Granny Smith Brunoise
(Ocean Restaurant)

Dog Point Sauvignon Blanc

Slow Roasted Kurobuta Pork Loin

Chorizo/ Korean Melon/ Asian Pear
(Chef Kristen Kish)

Misha Vineyard The High Note

Tajima Wagyu Strip Loin with Foie Gras Cromesquis

Zita Pasta in Tsuyu & Beurre Noisette Cream
Seasonal Vegetables/ Galbi Jus
(Ocean Restaurant)

Misha Vineyard The High Note

Citrus Refresh

Yuzu Chiboust/ Citrus Marmalade
Lemongrass Milk Espuma/ Mascarpone Lime Sorbet
(Ocean Restaurant)

 Ocean Friendly Seafood

Prices subject to service charge & prevailing government taxes
Please notify our service associate if you have any special dietary requirements or food allergies
No sharing of set menu