



DINNER MENU

OCEAN RESTAURANT

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6 Course Menu \$248 / Wine Pairing \$148

8 Course Menu \$288 / Wine Pairing \$198

STARTER

Cauliflower Cream
Squid Ink Sauce | Kaviari Caviar

Brioche Siphon
Oyster | Truffle | Crumbs | Lemon Zest

King Crab
Avocado | Basil Purée | Caviar Cream

Grilled Scallops
*Apple and Grapefruits | Pickles | Carrot Jus |
Spices and Orange Reduction | Dried Scallop*

Lobster Raviolo
Granny Smith | Foie Gras | Roasted Shell Sauce

MAIN COURSE

Turbot
Pearl Rice | Fish Fin Tartare | Black Seaweed Infusion | Butter Sauce

Josper Oven-baked Wagyu Beef
Truffle | Mushroom | Gherkin | Anchovies | Beef Jus

DESSERT

Lemon Cream Crépé
Pineapple | Banana Sorbet | Orange Vanilla Reduction | Lime Zest | Crisps

CHEF OLIVIER BELLIN
L'Auberge des Glazicks, Brittany France

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAX.