



# 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 | Kaviar Caviar*

King Crab  
*Avocado | Basil Purée | Caviar Cream*

Langoustine  
*White Asparagus | Lardo di Colonnata |  
Basil & Orange reduction | Brioche Crumbs | Asparagus Emulsion*

Green Pea  
*Carrot Yogurt | Seaweed Butter | Mini Crab*

Lobster Raviolo  
*Granny Smith | Foie Gras | Roasted Shell Sauce*

### MAIN COURSE

Turbot  
*Pearl Rice | Fish Fin Tartare | Seaweed | Nori infused Butter Sauce*

Josper Oven-baked Wagyu Beef  
*Asparagus Royale | Sea Urchin | Anchovies | Morel Beef Jus*

### DESSERT

Strawberry Pavlova  
*Diplomat Matcha Tea Cream | Strawberry Sorbet*

**CHEF OLIVIER BELLIN**  
**L'Auberge des Glazicks, Brittany France**

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