DINNER
MENU

晚餐菜单

OCEAN RESTAURANT

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OLIVIER BELLIN, Celebrity Chef

Born and trained in France, Chef Olivier Bellin began his culinary career as an apprentice in Lycée Le Paraclet, Quimper. He would go on to work with master chefs Joël Robuchon, Jacques Thorel, Jean Coussau and Guy Guilloux.

Chef Olivier eventually returned to his parent's inn and transformed it into the famed two Michelin-starred L'Auberge des Glazicks. A dedicated chef with a great fondness for his hometown, his signature dishes often reflect a hint of his beloved Brittany.

A passionate advocate for sustainable dining, Chef Olivier's menus revolve around responsibly sourced seafood and locally farmed produce. His zero-waste approach and use of sustainable ingredients echoes the Singapore Oceanarium's dedication to ocean conservation. Chef Olivier strives to create a fully immersive dining experience for his guests as he believes that a good meal should leave a strong, emotional impression from the very first bite.

OCEAN RESTAURANT

AMUSE-BOUCHE OCEAN • 海之味精致开胃小菜

HOKKAIDO SCALLOPS • 北海道扇贝
Yuzu Basil | Persimmon | Almond
柚子罗勒 | 柿子 | 杏仁

OCEAN MARINIÈRE • 海之水风味
Sauce Marinière | Seafood | Kumquat | Carrot
水手酱 | 海鲜 | 金橘 | 红萝卜

ATLANTIC LOBSTER • 大西洋龙虾
Celeriac Puree | Pear | Bresaola
芹菜根慕泥 | 梨子| 意式风干牛肉

JAPANESE HAMACHI FILLET• 日本菲力油甘鱼
Miso Beurre Blanc | Beef Jus | Assorted Mushrooms
味噌白奶油酱 | 牛肉汁 | 什锦蘑菇

IBERICO PORK LOIN • 伊比利亚猪里脊
Pork Jus | Romaine Lettuce Roll | Mandarin Puree
猪肉汁 | 罗马生菜卷 | 橘泥

OR 或

A4 TOCHIGI WAGYU BEEF • A4栃木和牛
Beef Jus | Romaine Lettuce Roll | Parsley
牛肉汁 | 罗马生菜卷 | 欧芹
(supplement 加价 $48++)

SATSUMA MANDARIN • 萨摩蜜柑
Passion Fruit | Guanaja Valrhona | Tuile
百香果 | 瓜纳哈瓦隆黑巧克力 | 香脆法式薄饼

6 Course Dinner Menu 6道菜晚餐套餐 248++
Wine Pairing 6杯葡萄酒搭配 148++

Pork 含有猪肉 | Shellfish 含有壳类 | Gluten 含麸质 | Lactose 奶制品 | Vegetarian 素食 | Nuts 含有花生 | Alcohol 含有酒精 | Sustainably Sourced 可持续采购的农产品

CHOICE OF MENU FORMAT (SET MENU) APPLIES TO ENTIRE PARTY. 全桌菜单形式（套餐）的选择需得一致。
MENU AND INGREDIENTS ARE SUBJECT TO AVAILABILITY. 菜单和食材会根据供应情况做出调整。
PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX. 价格需加收服务费和政府消费税。

OCEAN RESTAURANT

AMUSE-BOUCHE OCEAN • 海之味精致开胃小菜

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Yuzu Basil | Persimmon | Almond
柚子罗勒 | 柿子 | 杏仁

OCEAN MARINIÈRE • 海之水风味
Sauce Marinière | Seafood | Kumquat | Carrot
水手酱 | 海鲜 | 金橘 | 红萝卜

ABALONE • 鲍鱼
Veal Jus | Seafood Consommé | Lime
小牛汁 | 海鲜清汤 | 青柠

FROG LEG • 田鸡腿
Kataifi | Pink Garlic | Affilla Cress
金丝 | 粉红蒜 | 豆苗芽

ATLANTIC LOBSTER • 大西洋龙虾
Celeriac Puree | Pear | Bresaola
芹菜根慕泥 | 梨子| 意式风干牛肉

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Passion Fruit | Guanaja Valrhona | Tuile
百香果 | 瓜纳哈瓦隆黑巧克力 | 香脆法式薄饼

8 Course Dinner Menu 8道菜晚餐套餐 288++
Wine Pairing 8杯葡萄酒搭配 198++

Pork 含有猪肉 | Shellfish 含有壳类 | Gluten 含麸质 | Lactose 奶制品 | Vegetarian 素食 | Nuts 含有花生 | Alcohol 含有酒精 | Sustainably Sourced 可持续采购的农产品

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