



# DINNER MENU

晚餐菜单

OCEAN RESTAURANT

# OCEAN RESTAURANT



## 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 S.E.A. Aquarium'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.

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AMUSE-BOUCHE OCEAN • 海之味精致开胃小菜

EBI TARTARE • 阿米比鞑靼  

Apple | Vinaigrette | Ginger | Shrimp Reduction  
苹果 | 油醋汁 | 姜 | 虾酱

HOKKAIDO SCALLOPS • 北海道扇贝 

Candied Pomelo | Acacia Honey | Spices-Orange Reduction | Lardo  
蜜饯柚子 | 金合欢花蜜 | 香料柳橙汁 | 腌猪油脂

ATLANTIC LOBSTER • 大西洋龙虾  

La Ratte Potato | Chives | Lobster Reduction | Bresaola  
拉拉特土豆 | 小葱 | 龙虾酱 | 风干牛肉

DOVER SOLE • 多佛鲳鱼  

Butter Poached | Tomato Marmalade | Chilled Tomato Soup  
黄油水煮 | 番茄果酱 | 冷番茄汤

IBERICO PORK LOIN • 伊比利亚猪里脊 

Romaine Lettuce Roll | Anchovy | Mandarin Puree | Pork Jus  
罗马生菜卷 | 凤尾鱼 | 橘泥 | 猪肉汁

OR 或

A4 TOCHIGI WAGYU BEEF • A4栃木和牛

Romaine Lettuce Roll | Anchovy | Mandarin Puree | Beef Jus  
罗马生菜卷 | 凤尾鱼 | 橘泥 | 牛肉汁  
(supplement 加价 \$48++)

STRAWBERRY & GUAVA • 草莓和番石榴 

Cheesecake Cream | Guava Sour Plum Sorbet | Raspberry Tuile  
奶酪蛋糕奶油 | 番石榴酸梅雪葩 | 覆盆子薄脆

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。

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AMUSE-BOUCHE OCEAN • 海之味精致开胃小菜

EBI TARTARE • 阿米比鞑靼  

Apple | Vinaigrette | Ginger | Shrimp Reduction  
苹果 | 油醋汁 | 姜 | 虾酱

OCEAN MARINIÈRE • 海之水风味   

Seafood | Kumquat | Carrot | Sauce Marinière | Parsley  
海鲜 | 金橘 | 红萝卜 | 水手酱 | 欧芹

ABALONE • 鲍鱼 

Veal Jus glazed | Seaweed Fish Sauce | Lime  
小牛汁 | 紫菜鱼酱 | 青柠

HOKKAIDO SCALLOPS • 北海道扇贝 

Candied Pomelo | Acacia Honey | Spices-Orange Reduction | Lardo  
蜜饯柚子 | 金合欢花蜜 | 香料柳橙汁 | 腌猪油脂

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罗马生菜卷 | 凤尾鱼 | 橘泥 | 猪肉汁

OR 或

A4 TOCHIGI WAGYU BEEF • A4栃木和牛

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(supplement 加价 \$48++)

STRAWBERRY & GUAVA • 草莓和番石榴 

Cheesecake Cream | Guava Sour Plum Sorbet | Raspberry Tuile  
奶酪蛋糕奶油 | 番石榴酸梅雪葩 | 覆盆子薄脆

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



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