



LUNCH MENU

午餐菜单

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 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

CHANTERELLE MUSHROOMS • 酒杯蘑菇

Spinach Coulis | Truffle Sabayon | Royal Trumpet Chips
菠菜酱 | 松露酱 | 杏鲍菇脆片

ATLANTIC TURBOT • 大西洋大菱鲆鱼

Savoy Cabbage | Tobiko | Yogurt |
Smoked Cappuccino-Style Turbot Velouté
皱叶甘蓝 | 飞鱼籽 | 酸奶 | 烟熏大菱鲆鱼酱汁 (卡布奇诺风格)

AGED DUCK BREAST • 熟成鸭胸

Candied Pomelo | Orange | Endives | Portwine Chocolate Jus
蜜饯柚子 | 橙子 | 菊苣 | 波特酒巧克力汁

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

4 Course Lunch Menu 4道菜午餐套餐

148++

Wine Pairing 4杯葡萄酒搭配

78++



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

SEA URCHIN • 海胆

Celtuce | Seaweed Rice | Sea Urchin Butter Sauce | Lime
莴笋 | 紫菜饭 | 海胆黄油酱 | 青柠

FROG LEG • 田鸡腿

Kataifi | Parsley | Garlic
金丝 | 欧芹 | 大蒜

CHANTERELLE MUSHROOMS • 酒杯蘑菇

Spinach Coulis | Truffle Sabayon | Royal Trumpet Chips
菠菜酱 | 松露酱 | 杏鲍菇脆片

ATLANTIC TURBOT • 大西洋大菱鲆鱼

Savoy Cabbage | Tobiko | Yogurt |
Smoked Cappuccino-Style Turbot Velouté
皱叶甘蓝 | 飞鱼籽 | 酸奶 | 烟熏大菱鲆鱼酱汁 (卡布奇诺风格)

AGED DUCK BREAST • 熟成鸭胸

Candied Pomelo | Orange | Endives | Portwine Chocolate Jus
蜜饯柚子 | 橙子 | 菊苣 | 波特酒巧克力汁

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 Lunch Menu 6道菜午餐套餐

188++

Wine Pairing 6杯葡萄酒搭配

128++



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