# **OCEAN RESTAURANT**

# **FESTIVE MENU**





#### **COLD STARTER**

### **King Crab**

Chilled Corn Soup | Fish Jelly | Kaviari Caviar

# Octopus

Abalone I Pimento Calamansi Salsa I Garden Herbs

### **HOT STARTER**

### **Grilled Hand-dived Scallops**

Celery and Cornichon | Seaweed | Smoked Beef | Green Celery Foam | Orange and Spices Reduction



# **Sustainable Langoustine**

Kaluga Caviar | Zucchini | Scampi Butter Sauce



### **Lobster Raviolo**

Granny Smith | Foie Gras | Roasted Shell Sauce

#### **MAIN COURSE**

# Seaweed Butter Sustainable John Dory

Asparagus Purée | Parma Ham Bits | Citrus Parsley Sauce

# Josper Oven-baked Wagyu Beef

Stuffed Mushroom Cannelloni | Truffle | Beef Jus

### **DESSERT**

### **Brown Butter-roasted Pear Mille Feuilles**

Hazelnut | Milk Granite

