

OCEAN RESTAURANT

海之味水族餐厅

FESTIVE
MENU

圣诞节菜单

Superstar
CHRISTMAS
RESORTS WORLD™ SENTOSA



FESTIVE 8 COURSE DINNER MENU

圣诞节八道晚餐套餐

\$298

1 – 30 December 2023

Wine Pairing 葡萄酒搭配 \$198 / Alcohol-free Pairing 无酒精鸡尾酒搭配 \$88

STARTER 开胃菜

King Crab 帝王蟹

Mango | Baby Spinach | Kaviari Caviar
芒果 | 嫩菠菜 | 鱼子酱

Octopus 章鱼

Parsnip | Sea Urchin | Chilled Corn Soup
欧洲萝卜 | 海胆 | 冷玉米汤

Langoustine 海蟹虾

Raspberry | Beetroot | Scampi Butter Sauce
覆盆子 | 甜菜根 | 海蟹虾黄油酱

Scallop Ravioli 扇贝云吞

Celeriac Purée | Bottarga | Clam Foam
芹菜泥 | 鱼子 | 蛤蜊泡沫

Lobster 龙虾

Brioche Cream | Truffle | Basil Oil | Granny Smith
法式奶油面包 | 松露 | 罗勒油 | 青苹果

MAIN COURSE 主食

Turbot 大菱鲆鱼

Seaweed Leek | Tobiko | Yogurt | Herb Leaves | Cappuccino
海藻韭葱 | 飞鱼子 | 酸奶 | 绿叶 | 卡布奇诺

Josper Oven-baked Wagyu Beef 乔斯珀烤箱烤和牛

Eggplant Caviar | Truffle | Potato | Beef Jus
茄子鱼子酱 | 松露 | 土豆 | 牛肉汁

DESSERT 甜品

Brown Butter-roasted Pear Mille Feuilles 黄油烤梨千层酥

Hazelnut | Milk Granita
榛子 | 牛奶冰沙

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CHRISTMAS
RESORTS WORLDSM SENTOSA

CHEF OLIVIER BELLIN
L'Auberge des Glazicks, Brittany France

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAX. 价格需加收服务费和政府消费税。