



Private Dinner Menu

\$150.00pp + 15% Service Charge

Please select one item from Farm, Sea and Land, one from Land & Sea, and one from Dessert.

DINNER

Farm, Sea & Land

Salmon tartare, soy citrus, puff rice, micro greens

Hydroponic salad, market herbs, vegetables, balsamic shallot vinaigrette

Baby beet salad, dried cherries, goat cheese, hazelnuts, micro arugula

Bacon & organic egg, frisée, truffle vinaigrette, country bread

Burrata, pine nut oil, date vinegar

Snapper ceviche, cucumber juice, apple pickled onion

Foie gras open face sandwich, parfait date truffle

Ricotta gnudi, hon shimeji mushrooms, brown butter

Land & Sea

Pink snapper, cauliflower purée, ragout cauliflower, marcona almonds, currants

Trio of cauliflower, quinoa, whole roasted sweet onion

Prime new york, fingerling potato, smoked cipollini homemade Worcestershire

Pan-roasted duck breast, duck confit green lentils, dried cherry duck jus

Slow braised kobe short rib, charred leek

Brick style organic chicken, zucchini, roast carrot, chicken jus

Roasted spiny lobster, lemon grass oil, mango vinegar, petit salad of herb, radish

Anguillian crayfish grilled, creamy jasmine rice lemon

Lamb rack, white bean, chorizo puree, brussel sprouts

Dessert

Lemongrass coconut mousse, bush tea foam, coconut meringue

Banana, passionfruit parfait, caramelized banana, salty caramel, pistachio crumble

Executive Chef
Jasper Schneider

Sous Chef
Jonathan Hughes & Culinary Team

All prices are in U.S. dollars and subject to a 15% service charge.