



M E N U

AMUSE BOUCHE (THE DOME)

Buttered Crostini with smoked tri tip chèvre
orange supreme and balsamic caviar

APPETIZER (DIVER'S DELIGHT)

Baked oysters with spinach absinthe cheesy
mozzarella and a croute of gremolata

UNDERWATER GARDEN

Pan seared scallop on a seabed of romesco grilled
vegetables, leafy greens toasty
coral bread

SEAFOOD BISQUE (LOST POND)

Clams, prawns and crab all cooked delicately in a light
tomato broth with the essence of brandy

SEA GRILL'S FROM THE LAND AND SEA

Sous vide filet of beef buttered poached lobster tail
served with Pan seared vegetables

DESSERT

Beneath the sea verrine dark chocolate mousse, chocolate
mangroves raspberry gelee and raspberry sorbet

KIDS MENU

APPETIZER

Assorted Fruits

ENTREE

Pasta Bolognese or Fried chicken or BBQ chicken with red rice

DESSERT



VEGETARIAN MENU

AMUSE BOUCHE (THE DOME)

Buttered Crostini with smoked boursin
orange supreme and balsamic caviar

APPETIZER

Mushroom scallops with beurre blanc

UNDERWATER GARDEN

A seabed of romesco grilled vegetables, leafy greens
and toasty coral bread

SOUP (LOST POND)

Warm pumpkin vichyssoise

ENTREE

Braised beet steak with stuffed portobello mushroom,
creamed corn sautéed vegetables and pave potatoes

DESSERT

Beneath the sea verrine dark chocolate mousse, chocolate
mangroves raspberry gelee and raspberry sorbet