



## 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)

Chef's special bisque 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