

# Truffle Menu

Scrambled egg, truffle, sea urchin

Beetroot scallop carpaccio, truffle, plant-based miso mayo,  
snow pea puree

Veal & truffle ravioli, veal jus, smoked potatoes

Beef cheek braised with red wine, truffle potato puree, bok  
choi, baby carrot, shimeji mushroom, coffee

Milk chocolate truffle mousse, hazelnut shortbread, mango  
cremeux, fresh truffle



5 course menu BB 195, HB/FB, 145, DAI 95

Prices are in USD and subject to 23.3% government taxes and service.  
Please advise your Katheeb of any dietary requirements 24 hours in advance  
so changes can be made to suit

# Caviar Menu

## Trilogy of Oyster & Caviar

Oyster, caviar oscietra, yuzu ponzu, chives, crunchy melba

Oyster, caviar sevruga, cucumber, apple, potato mousse

Oyster, salmon roe, sour cream, dill, croutons

## Seabass Tartare

White, radish, soya mirin gel, lime, caviar beluga

## Lobster Ravioli

Lobster mousse ravioli, crustacea creamy bisque, sea urchin,  
caviar oscietra, ciboulet

## Salmon Teriyaki Sevruga

Slow cooked salmon, cauliflower puree, baby leek,  
sevruga caviar, teriyaki sauce

Fresh strawberry salad, olive oil, salt, black pepper,  
lemon zest, balsamic vinegar, mascarpone vanilla cream,  
mixed berries caviar

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# Wine Pairing

Cauliflower cream, caviar, chives, melba toast

*Katnook Chardonnay*

King crab, lime, yuzu gel, espelette pepper, creamy wasabi

*Peter Lehmann Riesling*

Warm sea bass, avocado, dry tomato vierge, chicken jus,  
truffle

*Yellow Tail Pinot Grigio*

Celeriac veloute, garden green oil, sunflower seeds

*Mancura Sauvignon Blanc*

Cape Grim beef rossini, foie gras, truffle jus, black bread

*Morande Cabernet Sauvignon*

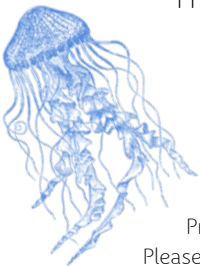
Fruit meringue, vanilla cream, fresh fruit, mango coulis,  
passion fruit gel

*De Bortoli Noble one*

5 course menu with wine BB 295, HB/FB, 225, DAI 125

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# Overwater Oysters

Oysters, shallot, red wine vinegar

½ doz 28, 1 doz 42

Oysters, soya, mirin, spring onion

½ doz 28, 1 doz 42

Oysters, yuzu tabasco coriander granite

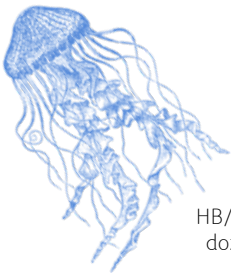
½ doz 28, 1 doz 42

Oyster, natural, caviar

½ doz 35, 1 doz 55

Oysters, truffle

½ doz 35, 1 doz 55



HB/FB/DAI guests are eligible for a 50% discount of the mentioned price. ½ doz as entrée and 1 doz as main course. Prices are in USD and subject to 23.3% government taxes and service.

# Champagne & Caviar Cruise



Two hours cruising on the luxury Princess 62 yacht, Blend.

## Champagne

Louis Roeder Brut and Rosé

## Canapes

Salmon gravlax, caviar oscietra

Blinis, caviar, egg, chives, gold leaf

Cucumber, cream cheese, dill, salmon eggs

Macaron, lemon cream, caviar sevruga



350++ per adult 150++ for children under 16

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# Caviar and Truffle Menu

Scrambled egg, truffle, sea urchin

Seabass tartare, white radish, soya mirin gel, lime, beluga  
caviar

Lobster mousse ravioli, crustacea creamy bisque, sea urchin,  
caviar oscietra, ciboulet

Beef cheek braised with red wine, truffle potato puree, bok  
choi, baby carrot, shimeji mushroom, coffee

Fresh strawberry salad, olive oil, salt, black pepper, lemon  
zest, balsamic vinegar, mascarpone vanilla cream, mixed berry  
caviar



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