Sunset Menu

First Course
Choice of...

Charcoal Grilled Spanish Octopus
Lime Aioli, Lardo, Tempura Sea Beans, Nori

Burrata with Confit Kumquats
Crispy San Daniele Prosciutto, Sicilian Pistachios
Orange Blossom Honey, Wild Rocket

Handmade Sweet Corn Agnolotti
Mascarpone, Parmigiano Reggiano, Sage

Hamachi "Tiradito" +10
Cucumber-Jackfruit Relish, Avocado,
Spicy Sesame Vinaigrette, Kashmiri Chili

Main Course
Choice of...

Smoked Maple Leaf Farms Duck Breast
Seared Foie Gras, Fuji Apples, Chanterelles,
Toasted Farro, Apple-Ginger Reduction

Japanese Sea Bream “Laksa”
Curried Coconut Broth, Dry Fried Rice Noodles,
Vietnamese Coriander, Thai Basil, Calamansi

Honey Miso Broiled Black Cod +15
Chilled Egg Noodles, Orange-Chili Dressing,
Black Sesame Vinaigrette, Coriander

Grilled USDA Prime New York Sirloin Steak +35
Potato-Fontina Gratin, Caramelized Shallot Purée, Chives

Dessert

Salted Caramel Soufflé
Farmer’s Market Fuji Apple Sorbet

$ 78++ per person

Available Daily from 6pm to 7:30pm by reservation only

Promotions, Discounts and Sands Rewards Earnings are not applicable to our Sunset Menu

Prices are subject to prevailing GST and 10% Service Charge