



AN ENCHANTING NIGHT 55 STOREYS HIGH

14 Feb | \$168** per person

DINNER DEGUSTATION MENU

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Oyster

Pacific Oyster, Cucumber, Gold Caviar

Foie Gras

Passion Fruit, Yoghurt, Cantaloupe

Ocean Trout

Cauliflower, Citrus, Caviar, Finger Lime,
Crustacean Emulsion

Smoked Eel

Burned Parsnip, Chlorophyll Espuma, Spinach,
Oscietra Caviar

Hudson Valley Duck

Confit Duck Leg, Hazelnut, Beetroot

Hokkaido Scallop

Morel Mushrooms, Apple, Celeriac, Chamomile Tea

Tajima Wagyu Beef

27-Hour Slow-Cooked Beef Short Rib, Abalone,
Baby Carrot, Truffle Potato, Port Jus

CHOCOLATE DESSERT BUFFET

Whole Cakes

Verrines

Chocolate Pralines & Bonbons

Macarons

& more sweet treats