



A D V E N T U R E

\$248 PER PERSON

FULL VEGETARIAN OPTION AVAILABLE

WINE ACCOMPANIMENT AT ADDITIONAL \$148

PREMIUM WINE ACCOMPANIMENT AT ADDITIONAL \$298

CHEESE SUPPLEMENT AT ADDITIONAL \$28

CANAPÉS

ROYAL BELGIAN OSIETRA CAVIAR, LEEK, BONITO

HASS AVOCADO, HOLY BASIL, AMERA TOMATO, LILY BULB

STEAMED HAIRY CRAB, CORN, LEMONGRASS

LIVE HOKKAIDO SCALLOP, FRESH ALMOND, CURRY OIL, FENNEL

BLUE LOBSTER, HAIRY GOURD, COCONUT, WILD HERB

VEAL, BLACK TRUFFLE, KOREAN CHESTNUT

ORGANIC LAMB, NASU, SEAWEED

CUCUMBER, PEAR, YOGURT

BLOOD ORANGE, CHOCOLATE, HONEY TUILE



GRAND CHEF RELAIS & CHÂTEAUX: **EMMANUEL STROOBANT**
CHEF DE CUISINE: **STEVE LANCASTER**
MAÎTRE DE MAISON: **VANESSA STRAUSS**

ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES