



# DINNER MENU

OCEAN RESTAURANT



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## DINNER MENU

First Seating: 4 Course Menu \$148 / Wine Pairing \$88  
Second Seating: 4 or 6 Course Menu \$198 / Wine Pairing \$135

### COLD APPETISER

French Oyster, Beets, Almas Caviar  
*KAMONISHIKI Nifudasake Junmai Daiginjo Namazume Genshu, Niigata*

*or*

Bivalves Tartare, Parsley Coulis, Radish Pickles, Almas Caviar  
*KAMONISHIKI Nifudasake Junmai Daiginjo Namazume Genshu, Niigata*

### HOT APPETISER

Oven-baked Onions, Oyster with Confit Lemon, Seared Foie Gras  
*2020 GEORGES VERNAY 'Le Pied de Samson', Viognier*

*or*

Poached Half Lobster, Baby Vegetables and Saffron Lobster Consommé  
*2020 GEORGES VERNAY 'Le Pied de Samson', Viognier*

### FISH

Slow-cooked Monk Fish, Haddock and Beans with  
Squid Basil Puree and Toasted Curry Sauce  
*2018 FONTAINE-GAGNARD Chassagne-Montrachet 1er Cru Maltroie*

*or*

Grilled Hand-dived Scallops, Lardo Di Colonatta, Bottarga **(Add \$28)**  
*2018 FONTAINE-GAGNARD Chassagne-Montrachet 1er Cru Maltroie*

### MEAT

Pigeon, Green Peas and Peppered Air-Dried Pork Belly, Pigeon Jus with Foie Gras  
*2019 JANASSE Châteauneuf-du-Pape*

*or*

Josper Oven-baked Wagyu Beef, Duck Fat Confit Potatoes and  
Seaweed Black Truffle Jus **(Add \$38)**  
*2014 LES GRIFFONS DE PICHON BARON Pauillac*

### CHEESE & DESSERT

Assorted Cheese with Toasted Sourdough Bread with Nuts and Dried Fruits  
*2020 CHÂTEAU DE BONNEZEAUX 'Frimas', Chenin Blanc*

*or*

Red Berries Pavlova, Matcha Tea Diplomat Cream and Raspberry Ice Cream  
*2020 DOMAINE DES BERNARDINS Muscat de Beaumes-de-Venise*

*or*

70% Tulakalum Chocolate, Pistachio and Confit Orange, Bitter Chocolate Sherbet  
*QUINTA DO NOVAL 20 Years Tawny Port*