



## **GALA DINNER**

### **AMUSE BOUCHE**

Clams dressed in oyster emulsion and sea herbs with spinach mousse

### **STARTER**

Green asparagus, bearnaise sauce and imperial caviar

### **FISH**

Slow baked Atlantic grouper, seaweed velouté and crispy squid

### **MEAT**

Wagyu tenderloin and foie gras with port wine sauce, potato gratin,  
Horezu cheese and truffle

### **PRE DESSERT**

Yuzu sorbet, crispy sea lettuce and shiso

### **DESSERT**

Wild berries pavlova and white chocolate foam

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