



OCEAN TO TABLE

TASTING MENU

America

Blue Point Oyster

Red Onion and Ginger Jam

France

Classic Lobster Bisque

Sautéed Lobster, Cognac

Bermuda

Tuna Ribbons

*Local Yellowfin Tuna, Scallions, Bell Peppers,
Capers, Avocado Mousse, Sourdough Crumbs*

Peru

Passion Fruit Ceviche

*Thinly Sliced Local Fish, Passion Fruit "Leche de Tigre"
Red Onions, Avocado, Toasted Corn, Cilantro*

Lebanon

Grilled Octopus

Pomegranate & Quinoa Tabouleh, Burnt Eggplant, Yoghurt

China

Miso Glazed Halibut

*Sautéed Bok Choy, Enoki Mushrooms, Fingerling Potatoes,
Miso Broth, Pickled Chilies*

England

Dover Sole

*Scallop Mousse, Cauliflower Purée, Caramelized Fennel Croquettes
Charred Broccolini, Lemon-Pine Nut Velouté*

Sri Lanka

Watalappam

Coconut, Toasted Cashews

\$79.75 per person + grats