Restaurant Sep 3-14, 2025

3-COURSE CHOICE MENU

APPETIZER

Octopus Carpaccio

Thinly sliced octopus with coconut shrimps, mango thyme gel, capers and black olive aioli

or

Foie Gras & Blackberry

Glazed duck liver cream and fried tortilla chips

MAIN COURSE

Beef Short Ribs

Beef short ribs with cabernet balsamic glaze, caramelized carrot puree and cilantro puffed rice noodles

or

Oven Baked "Rose" Grouper

Raspberry Moscow mule shrimps, seaweed oil and yellow pepper gel

Both choices are served with pan-fried potatoes or spinach bacon mashed potatoes

DESSERT

Cappuccino Crème Brûlée & Strawberry

Sweet and creamy crème brulée with a coffee kick and flamed caramel topping





