

# OCEAN RESTAURANT



AMUSE-BOUCHE OCEAN • 海之味精致开胃小菜

NORWEGIAN KING CRAB • 挪威帝王蟹 (P) (S) (A)  
Kaviari Caviar | Avocado | Sourdough Chip  
Kaviari 鱼子酱 | 牛油果 | 酸种面包脆片

NORMANDY SCALLOPS • 诺曼底扇贝 (A) (S) (I)  
Black Winter Truffle | Tobiko | Carrot  
黑松露 | 飞鱼籽 | 胡萝卜

ABALONE • 鲍鱼 (S)  
Veal Jus | Seafood Consommé | Lime  
小牛汁 | 海鲜清汤 | 青柠

FROG LEG • 田鸡腿 (A) (I)  
Kataifi | Pink Garlic | Affilla Cress  
金丝 | 粉红蒜 | 豆苗芽

ATLANTIC LOBSTER • 大西洋龙虾 (P) (S) (A)  
Celeriac Puree | Pear | Bresaola  
芹菜根慕泥 | 梨子 | 意式风干牛肉

NORTH SEA TURBOT • 北海大菱鲆鱼 (A) (S) (P)  
Manila Clam | Green Asparagus | Orange Curry Foam  
马尼拉蛤蜊 | 绿芦笋 | 橙味咖喱泡沫

IBERICO PORK LOIN • 伊比利亚猪里脊 (P) (S)  
Pork Jus | Romaine Lettuce Roll | Mandarin Purée  
猪肉汁 | 罗马生菜卷 | 橘子泥

OR 或

A4 TOCHIGI WAGYU BEEF • A4栃木和牛 (S)  
Beef Jus | Romaine Lettuce Roll | Parsley  
牛肉汁 | 罗马生菜卷 | 欧芹  
(supplement 加价 \$48++)

SATSUMA MANDARIN • 萨摩蜜柑 (P) (S) (A)  
Passion Fruit | Guanaja Valrhona | Tuile  
百香果 | 瓜纳哈瓦隆黑巧克力 | 香脆法式薄饼

8 Course Dinner Menu 8道菜晚餐套餐 288++  
Wine Pairing 8杯葡萄酒搭配 198++

(P) Pork 含有猪肉 | (S) Shellfish 含有壳类 | (I) Gluten 含麸质 | (A) Lactose 含奶制品 | (V) Vegetarian 素食 | (N) Nuts 含有花生 | (Alcohol) Alcohol 含有酒精 | (Sustainably Sourced) Sustainably Sourced 可持续性采购的产品

CHOICE OF MENU FORMAT (SET MENU) APPLIES TO ENTIRE PARTY. 全桌菜单选择 (套餐) 适用于整桌一律。

MENU AND INGREDIENTS ARE SUBJECT TO AVAILABILITY. 菜单和食材会根据供应情况有所调整。

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX. 价格另加收服务费和税费。