

the

chef's

## CANAPÉ's

by Chef Zaini - Charcoal

Smoked Duck Breast Confit, Tortellini, Orange,  
Pickle Fennel, Baby Salad, Chilli Mustard Smoked Salmon,  
Pumpernickel, Baby Salad, Cream Cheese,

Deep Fried Prawns Fritter Croquette with Parsley Sauce

*Danzante Prosecco Spumante Extra Dry*

## COLD APPETIZER

by Chef Jamil - Commissary

Marinated Norwegian Salmon Gravlax with  
Beetroot Puree, Vegetable Pickles, Orange Caviar  
and Basil Oil with Micro Green

*Tenuta Remole Bianco di Toscana 2022*

## FIRST COURSE

by Chef Minami - Japanese Chef

Aburi Toro Nigiri Sushi Uni Zoe and  
Hon Maguro Akami Sashimi

*Tenuta Remole Bianco di Toscana 2022*

## SECOND COURSE

by Chef Yau - Dim Sum Chef

Deep Fried Lychee Prawn Dumplings,  
Steamed Chicken and Prawn Siew Mai with  
Scallops Caviar Poached Squid and  
Chicken Dumplings with Spinach and Mushrooms

*Alie Rose de Ammiraglia 2022*

## THIRD COURSE

by Chef Lim - Executive Chinese Chef

House Specialty Smoked Duck with Green Chilli Sauce

*Tenuta Perano Chanti Classico 2019*

## MAIN COURSE

by Chef Selvendren - Resident Chef - Senja

Lamb Medallion with Herbs Crust Caramelized Sautéed Baby Carrots,  
Mashed Potato, served with Lamb Jus

*Tenuta Perano Chanti Classico Riserva 2018*

## DESSERT

by Chef Ady - Pastry Chef

Chocolate Dome Delight with Pistachio Crum Blue & Raspberry Sauce

*Castelgiocondo Grappa di Brunello di Montalcino*

In Collaboration with

  
**FRESCOBALDI**  
TOSCANA

  
**FIJI**  
WATER

  
**Albert**  
wines