

# Once Upon a Tide

Inspired by the intrigue and romance of the sea,  
this exclusive dining journey unfolds like a modern maritime fairytale.

**4-Course Set Dinner • 88 per person**

Add a flute of Palmer & Co Rosé Solera, Brut NV Champagne +28



## SETTING SAIL

### **Atlantic Blue Crab & Citrus Salad**

Chilled blue crab, pomelo & pickled green apple, shaved fennel,  
champagne vinaigrette, ikura, microherbs

D S A



## FROM THE GALLEY

### **Lobster Bisque: A Seafarer's Classic**

Slow-roasted lobster shell bisque, cognac cream,  
poached lobster medallion, moringa oil

D G S



## PORT OF CALL

### **Pan-Seared Sustainably Sourced Sea Bass & Prawns**

Light miso-honey-lemongrass glaze, risotto, charred asparagus,  
small vegetables, Espelette chilli

D G S



## MOONLIT HARBOUR

### **“Wish Upon the Sea”**

Valrhona dark chocolate, organic passionfruit,  
smoked butter ice cream, Arbequina olive oil, yuzu curd

D G

★ Chef's Recommendation ◆ Vegetarian Option

Dish contains: N Nuts D Dairy G Gluten S Seafood P Pork A Alcohol

Prices are listed in Singapore Dollars, subject to service charge and prevailing government taxes. Menu is subject to change without prior notice. Our staff will be pleased to assist with dietary requirements.