



### Chef Starter Selection

Pan seared gambas, carrot, green peas purée, crusted sea scallop,  
melon, tomato,  
apple salsa and salmon gravlax, caviar, asparagus citrus butter  
sauce

Moët & Chandon Brut, France



### Lobster Bisque Soup

Tiger prawn, tomato, chlorophyll oil

Grüner Veltliner, Austria



### Sorbet



### Kobe Beef Tenderloin

Beef stratum with foie gras, perigourdine sauce, parisienne  
potatoes, glaze vegetables

Undurraga Merlot Central Valley Chile



### Cheese

Artisan cheese plate

Overstone Pinot Noir, New Zealand



### Fenese Opera

Allow our chefs to orchestrate a skillful experience using some  
of the finest ingredients right at your table

Dark chocolate sphere, passion, strawberry coulis,  
Vanilla cream, pistachio nuts, chocolate pearls, Dulce Rocks

Delas Muscat de Beaumes de Venise, Italy

260 per person for Bed & Breakfast guests  
20% applies for Full Board & Half Board guests

Price is in US\$ and is subject to 10% Service Charge & prevailing  
Government Taxes

Should you have any special dietary requirements or allergies, please do  
advise your server



Pearl Smoke Salmon  
Celeriac Remoulade, Asparagus  
Mascato Sparkling Wine



Bouillabaisse  
Marseille Fish Soup with Aioli, Garlic Bread, Parmesan  
Aliwen Undurruga Chardonnay Reserva, Valle de Rapel, Chile



Sorbet



Slow Cooked Barramundi  
Tomato Coulis, Clams and Mussel a La Mariniere  
Overstone Sauvignon Blanc, New Zealand



Cheese  
Artisan Camembert Cheese



Chocolate Mousse Dome  
With Coffee Flavour  
Delas Muscat de Beaumes de Venise, Italy

210 per person for Bed & Breakfast guests  
20% applies for Full Board & Half Board guests

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Kobe Beef Tartar (Special Table Side Preparation)

Tartar, Caper Berries, Caper, Shallot, Mustard, Cornichon,  
Oscietra Caviar, Truffle Oil

Overstone Sauvignon Blanc, New Zealand



Foie Gras

Terrine, Vintage Porto Jelly, Fruity Compote, Toasted  
Brioche

Aliwen Undurraga Chardonnay Reserva, Valle de Rapel, Chile



Sorbet



Duck Breast

Roasted Duck Breast with Orange Scents, Maxim Potatoes, Jus

Overstone Pinot Noir, New Zealand



Cheese

Artisan Brie Cheese



Café Gourmand

Espresso, Macaroon, Choux Pastry

Delas Muscat de Beaumes de Venise, Italy

170 per person for Bed & Breakfast guests  
20% applies for Full Board & Half Board guests

Price is in US\$ and is subject to 10% Service Charge & prevailing  
Government Taxes

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advise your server