

Olive



Chef signature dégustation

APPERITIF

Bubbles

champagne flute, smoked salmon, blinis, chives cream cheese



AMUSE BOUCHE

Rossini Bite

tuna, foie gras, seasonal truffle, spinach, jus



STARTER

Maple-Seared

Japanese scallops, pumpkin, maple syrup glaze, prime bacon



FROM THE SEA

Butter Poached

Maldivian lobster, burnt capsicum, potato fondant, sour cream, beluga caviar



FROM THE LAND

Beef & Porcini

wagyu tenderloin, pomme puree, wild mushroom, grilled Brussels, sauce périgieux



SORBET BREAK

Basil

sorbet, oil, fried, fresh



DESSERT

Sabayon

mango, pistachio, vanilla



DIGGESTIF

Coffee & Cognac

petit fours, biscotti