

BARE / CUISINE

TASTING MENU

• APPETIZERS •

Vietnamese Spring Roll, Nuoc Cham Dressing (V)

Rice paper rolls filled with fresh vegetables, herbs, and vermicelli noodles, paired with a sweet tangy nuoc cham sauce that adds a burst of umami and citrus flavors.



Persimmon and Whipped Goat Cheese Tart, Basil Caviar

This delicate tart features sweet, ripe persimmons layered over a smooth, whipped goat cheese filling, accented with basil caviar for an unexpected pop of herbal freshness.

Walnut Bread Crostini with Fig and Ricotta

Toasted walnut bread topped with a creamy layer of ricotta and thin slices of fig, finished with a drizzle of honey and a sprinkle of sea salt for a perfect balance of sweet and savory.

Crab Cakes with Lemon Aioli and Watercress

Golden crab cakes packed with fresh lump crab meat, served with a zesty lemon aioli and peppery watercress, creating an elegant and classic starter.

Smoked Salmon on Toasted Pumpernickel

Smoked salmon on pumpernickel bread, garnished with dill crème fraîche, avocado, and a touch of lemon zest for a sophisticated bite.

• *APPETIZERS* •**Saffron Arancini with Smoked Gouda Center, Romesco Sauce**

Crispy saffron-infused arancini with a molten smoked gouda center, served alongside a rich, roasted red pepper Romesco sauce that adds depth and warmth.

Yorkshire Puddings with Seared Roast Beef & Horseradish Crème

Classic mini Yorkshire puddings filled with thin slices of seared roast beef and horseradish crème for a traditional yet upscale British appetizer.

Mini Beef Wellington with Whole Grain Mustard

Bite-sized portions of beef Wellington wrapped in flaky puff pastry with mushroom duxelles and prosciutto, served with a touch of whole grain mustard for a refined starter.

Lobster and Caviar Croquette with Saffron Aioli

Lobster croquettes encased in a crispy shell, caviar topped, and served with a luxurious saffron aioli that enhances the richness of the dish.

Tuna Tartare with Sesame Rice Crackers and Wasabi Avocado Purée

Freshly diced tuna mixed with sesame oil and seasoning, served on crisp sesame rice crackers, and accompanied by a wasabi-infused avocado purée for a touch of heat and creaminess.



• *SALADS* •**Yellowtail Sashimi Salad with Matsuhisa Dressing**

A fusion of Japanese & Peruvian flavors with fresh yellowtail sashimi on mixed greens, drizzled with Matsuhisa dressing made from soy sauce, rice vinegar, sesame oil, and a hint of chili.

**Salade de Homard**

Tender lobster meat with seasonal vegetables, dressed in a light citrus vinaigrette, showcasing the essence of Mediterranean cuisine.

Insalata Caprese

A modern take on the classic Caprese salad, featuring heirloom tomatoes, mozzarella, basil, elevated with a touch of balsamic reduction, and extra virgin olive oil.

Som Tum Thai

A refined version of the traditional Thai green papaya salad, combining shredded papaya with dried shrimp, peanuts, cherry tomatoes, and a spicy lime dressing.

Salade Niçoise

An interpretation of the classic Niçoise salad, featuring seared tuna, quail eggs, haricots verts, and olives, dressed in a delicate vinaigrette.

Ensalada de Bogavante

A vibrant lobster salad with mixed greens, avocado, and a tangy tomato vinaigrette, highlighting the flavors of the Basque region.

Salade de Crabe des Caraïbes

A Caribbean-inspired crab salad featuring fresh lump crab meat, tropical fruits like mango and papaya, and a zesty lime dressing, reflecting Saint Lucian heritage.

• *STARTERS* •**Seared Scallops with Cauliflower Purée & Caviar**

Perfectly seared scallops served on a silky cauliflower purée, garnished with caviar, and a drizzle of beurre blanc.

**Tom Yum Goong**

A refined version of the classic Thai hot and sour soup, featuring succulent prawns, lemongrass, kaffir lime leaves, and galangal in a flavorful broth.

Foie Gras Terrine with Sauternes Jelly

A luxurious foie gras terrine accompanied by a delicate Sauternes wine jelly, served with toasted brioche and a sprinkle of fleur de sel.

Lobster Bisque with Cognac Cream

A rich and velvety lobster bisque infused with cognac, finished with a swirl of cream and a garnish of fresh chives.

Gazpacho Andaluz

A chilled Andalusian tomato soup made with ripe tomatoes, cucumbers, and bell peppers, garnished with croutons and a drizzle of olive oil.

Risotto alla Milanese

A creamy saffron-infused risotto topped with a sprinkle of Parmigiano-Reggiano and a hint of lemon zest.

Baba Ganoush with Pomegranate and Mint

A smoky eggplant dip garnished with fresh pomegranate seeds, chopped mint, and a drizzle of tahini, served with warm pita bread.

Ceviche de Pescado

Fresh white fish marinated in lime juice, mixed with red onions, cilantro, and a touch of chili, served with sweet potato and corn foam.

• *LAND ENTREES* •

Beef Wellington with Truffle Jus

A classic British dish featuring tender beef fillet coated with mushroom duxelles and wrapped in puff pastry, served with a rich truffle-infused sauce.



Massaman Lamb Curry

A refined take on the traditional Thai Massaman curry, featuring slow-cooked lamb shank in a fragrant blend of spices, coconut milk, and tamarind, garnished with roasted peanuts.

Duck à l'Orange

Roasted duck breast with a caramelized orange sauce, accompanied by glazed turnips and a hint of Grand Marnier.

Lobster Thermidor

Succulent lobster meat cooked in a creamy mustard and cognac sauce, topped with Gruyère cheese, and gratinated to perfection.

Paella Valenciana

A traditional Spanish rice dish cooked with saffron, rabbit, chicken, and a variety of local beans, showcasing the authentic flavors of Valencia.

Osso Buco alla Milanese

Braised veal shanks cooked in a rich tomato and white wine sauce, served with gremolata and a side of saffron risotto.

Lamb Tagine with Apricots and Almonds

A Moroccan-inspired dish featuring slow-cooked lamb shoulder with dried apricots, almonds, and a blend of aromatic spices, served with couscous.

Jerk Chicken with Rice and Peas

A Caribbean classic showcasing marinated and grilled jerk chicken, served with traditional rice and peas, and a side of fried plantains.

• *SEA ENTREES* •**Lobster Thermidor**

Succulent lobster meat cooked in a creamy mustard and cognac sauce, topped with Gruyère cheese, and gratinated to perfection.

**Paella Valenciana (Minimum 2 people portion)**

Traditional Spanish rice dish with saffron, rabbit, chicken, and a variety of local beans, showcasing authentic Valencian flavors

Bouillabaisse

Provençal fish stew made with a variety of fresh fish, and shellfish, simmered in a saffron-infused broth, served with rouille and bread.

Black Cod Miso

The marinated black cod fillet in sweet miso, broiled until caramelized and served with pickled ginger.

Grilled Octopus with Chickpea Purée and Chorizo

Tender grilled octopus served over a smooth chickpea purée, garnished with crispy chorizo bits and smoked paprika oil.

Seared Scallops with Cauliflower Purée and Caviar

Perfectly seared scallops atop a silky cauliflower purée, garnished with a spoonful of caviar and a drizzle of beurre blanc.

Chilean Sea Bass with Soy Glaze and Ginger

Pan-seared Chilean sea bass glazed with a sweet soy reduction, served with sautéed bok choy and pickled ginger.

Seafood Risotto with Saffron and Peas

Creamy risotto infused with saffron, mixed with fresh seafood like shrimp, mussels, and calamari, and sweet peas.

• *SEA ENTREES* •

Grilled Branzino with Lemon and Capers

Whole grilled Mediterranean sea bass drizzled with a lemon-caper sauce, served with roasted fingerling potatoes.

Crab-Stuffed Dover Sole with Beurre Blanc

Delicate Dover sole fillet stuffed with sweet crab meat, gently poached, and served with a classic beurre blanc sauce.



• *DESSERT* •

Louis XV au Chocolat

A signature chocolate dessert with layers of praline, hazelnut dacquoise, and rich chocolate mousse, with a delicate gold leaf.

Tarte Tatin

An upside-down caramelized apple tart served with vanilla ice cream, showcasing the simplicity and elegance of French patisserie.

Mango and Douglas Fir Crèmeux with Yoghurt Sorbet

A vibrant dessert combining mango crèmeux infused with Douglas fir, accompanied by a refreshing yoghurt sorbet and white cookie dough.

• **DESSERT** •

Black Sesame and Yuzu Parfait

A harmonious blend of black sesame and yuzu in a creamy parfait, garnished with sesame tuile and fresh yuzu zest.

**Coconut and Pandan Chiffon Cake**

A light and airy chiffon cake infused with pandan, layered with coconut cream, and topped with toasted coconut flakes.

Sticky Toffee Pudding

A classic British dessert featuring a moist date sponge cake drenched in rich toffee sauce, served with a scoop of vanilla bean ice cream.

Churros with Spiced Chocolate Sauce

Crispy fried dough pastries dusted with cinnamon sugar, accompanied by a warm spiced chocolate dipping sauce.

Pineapple Carpaccio with Lime and Coconut Sorbet

Thinly sliced pineapple marinated in lime syrup, served with a refreshing coconut sorbet and a sprinkle of toasted coconut.

Tiramisu

A modern interpretation of the classic Italian dessert, featuring layers of coffee-soaked ladyfingers and mascarpone cream, dusted with cocoa powder.

Passion Fruit Soufflé with White Chocolate Sauce

A light and airy passion fruit soufflé served with a warm white chocolate sauce poured tableside.