



Welcome to SEA, our signature restaurant with the world's first wine cellar housed beneath the ocean's surface. Perched at the edge of our reef, be distracted and marvel at the diverse marine life around you. Identify fishes from the guide placed on your table or point them out to our knowledgeable hosts who will be delighted to assist you.

Executive Chef, Prabhash Prabhakaran, will take you on a fine gastronomic journey that celebrates the freshest seafood, choice cuts and sublime desserts. Our Senior Wine Guru, Arunkumar Tamilselvan, has orchestrated wine pairings from a range that spans nine decades to complement the culinary creations, if you choose to indulge.

We hope that you have an amazing epicurean experience at our multi award-winning restaurant. *Please inform us of any dietary preferences or allergies.*

VEGETARIAN DÉGUSTATION DINNER

Four-course: USD 295++ per person (excluding beverages)

Four-course: USD 420++ per person (with wine pairing)

Seven-course: USD 345++ per person (excluding beverages)

Seven-course: USD 540++ per person (with wine pairing)

PLEASE SELECT YOUR PREFERRED FOUR-COURSE DISHES:

ORGANIC SALAD

assorted young vegetables, home-grown micro herbs, honey-mustard dressing

2017 Bibi Graetz Casamatta Bianco Toscana IGT, Tuscany, Italy

BEETROOT CARPACCIO

grilled halloumi, watermelon, cucumber ribbons, balsamic caviar

2017 La Ferme du Mont Côtes du Rhône La Truffière Blanc, Rhône Valley, France

POTATO-LEEK SOUP

black truffle, herb oil, garlic croutons

2010 Château de Chamirey Mercurey Blanc, Côte Chalonnaise, France

TOMATO-AVOCADO TARTARE

citrus dressed quinoa, orange sago pearls, baby salad greens

2015 Weingut Laurenz V. Charming Grüner Veltliner, Kamptal, Austria

MUSHROOM TORTELLINI

sweet potato confit, buttered asparagus, tomato-butter emulsion

2016 The Sadie Family Skurfberg Chenin Blanc, Olifants River, South Africa

GREEN HERB RISOTTO

golden parmesan arancini, young vegetables

2014 Castellare di Castellina I Sodi di San Niccolo Toscana IGT, Tuscany, Italy

PRALINE CHOCOLATE SPHERE

almond-chocolate mousseline, feuilletine flakes, passion fruit sorbet, warm fudge sauce

NV Banyuls, Terra Vinya M. Chapoutier, Languedoc-Roussillon, France

PRICES ARE QUOTED IN US DOLLARS (USD) AND ARE SUBJECT TO 10% SERVICE CHARGE AND 12% GOVERNMENT TAXES

DÉGUSTATION DINNER

Four-course: USD 295++ per person (excluding beverages)

Four-course: USD 420++ per person (with wine pairing)

Seven-course: USD 345++ per person (excluding beverages)

Seven-course: USD 540++ per person (with wine pairing)

PLEASE SELECT YOUR PREFERRED FOUR-COURSE DISHES:

MARINATED TUNA

potato confit, quail egg, olives, young green beans, roasted cherry tomatoes, citrus dressing

2017 Kaesler Old Vine Semillon, Barossa Valley, Australia

MALDIVIAN LOBSTER

hand-caught local spiny lobster medallion, sweet potato fondant, lobster-vanilla emulsion, shellfish vinaigrette, lumpfish caviar

2017 Waterkloof Sauvignon Blanc, Stellenbosch, South Africa

CHILLED FOIE GRAS AU TORCHON

mixed berry purée, peach compote, olive-chocolate soil, pain perdu

2015 Markus Molitor Haus Klosterberg Riesling, Mosel, Germany

SHELLFISH MEDLEY

sea urchin custard, seared scallops, grilled calamari, granny smith apple salad, truffle foam

2015 Alois Lageder 'Lowengang' Chardonnay, Trentino-Alto Adige, Italy

SEARED SEABASS FILLET

sautéed langoustine, snow crab and creamed leeks, green asparagus, squid ink, hollandaise sauce

2010 Chateau de Chamirey Mercurey Blanc, Cote Chalonnaise, France

SLOW-ROASTED TAJIMA WAGYU TENDERLOIN

bacon-chestnut purée, young vegetables, mushroom duxelle, seared rougié foie gras, red wine jus

Wine Guru's Favourite

PRALINE CHOCOLATE SPHERE

almond-chocolate mousseline, feuilletine flakes, passion fruit sorbet, warm fudge sauce

NV Banyuls, Terra Vinya M. Chapoutier Languedoc-Roussillon, France

PETIT FOURS



Alcohol

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