



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.

FOUR-COURSE DÉGUSTATION LUNCH

USD 295++ per person (excluding beverages)

USD 420++ per person (with wine pairing)

PLEASE SELECT A PREFERRED DISH FOR EACH COURSE:

FIRST COURSE

ANGUS BEEF TARTARE

hand-chopped beef tenderloin, raw quail egg yolk,
mustard mayonnaise, sweet potato chips

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

or

LOBSTER SALAD

poached lobster, pomelo, young coconut flesh, citrus,
fried lotus root, coriander-lime dressing

*2017 Bibi Graetz Casamatta Bianco Toscana IGT
Tuscany, Italy*

or

CRAB TIAN

marinated crab meat, avocado, mango, citrus sago pearls,
crisp rye bread croutons, lumpfish caviar

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

or

SEARED SCALLOPS



pancetta wrapped scallops, violet cauliflower purée, pickled
cauliflower, roasted cherry tomatoes, parmesan crisp

*2017 Bibi Graetz Casamatta Bianco Toscana IGT
Tuscany, Italy*

SECOND COURSE

DUCK CONSOMMÉ

star anise-coriander infused clear soup, duck rilette tortellini,
julienned vegetables

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

or

POTATO-LEEK SOUP

black truffle, herb oil, garlic croutons, poached quail egg

*2010 Château de Chamirey Mercurey Blanc
Côte Chalonnaise, France*



Pork

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

THIRD COURSE

SCOTTISH SALMON FILLET

pan-seared, buckwheat and red quinoa risotto, ginger-carrot purée, orange-tomato-olive salsa

*2015 The Sadie Family Skurfberg Chenin Blanc
Olifants River, South Africa*

or

SEAFOOD PLATTER

reef fish, yellowfin tuna, scallop, prawn, lobster, pea shoots-fennel salad, romesco sauce, herb oil

*2015 The Sadie Family Skurfberg Chenin Blanc
Olifants River, South Africa*

or

CORN-FED CHICKEN BREAST

sous vide, butternut squash purée, asparagus, chicken confit stuffed tortellini, garden peas-parsley foam, truffle jus

*2015 Castello Banfi Summus Sant'Antimo, Toscana IGT
Tuscany, Italy*

or

BLACK ANGUS BEEF TENDERLOIN

pan-seared, braised beef cheeks, celeriac confit, young vegetables, porcini sauce

*2015 Castello Banfi Summus Sant'Antimo, Toscana IGT
Tuscany, Italy*

FOURTH COURSE

CHOCOLATE BOMBE

mascarpone parfait, chocolate ganache, mixed berries, warm caramel sauce

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

or

HOME-MADE ICE-CREAM

please enquire on our range of flavours

*2011 Vega Sicilia Oremus Tokaji Aszú 5 Puttonyos
Tokaj-Hegyalja, Hungary*

VEGETARIAN DÉGUSTATION LUNCH

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*