

A TOAST TO 2026!

REFINED SKY DINING

7-COURSE EXPERIENCE

THE OYSTER

Fine De Clair Oysters | Antonius Oscietra Caviar
Apple Granny Jelly | Sea Urchin

CARABINERO PRAWNS

Spanish Carabineros Red Prawns | King Crab Roulade
Mango Gel | Mini Mango Ravioli

SURF & TURF

Canadian Lobster | Black Angus with Golden Broth
Pearl Vegetables | Ravioli De Saint-Jacques

TURBOT FISH

Sous Vide Turbot | Bouillabaisse Sauce
Organic Spinach | Saffron Lime Foam

CHAMPAGNE SORBET

Nectar Peach Bellini Sorbet | Signature Champagne

WAGYU Tournedos

Charcoal Wagyu Tenderloin 5-6 Mb | Pan-Seared Foie Gras
Black Truffle | Girolle Mushroom | Spinach Sauce

GOLDEN SPHERE

Sugar Sphere | Cherry Champagne Compote
White Valrhona Chocolate Mousse
Light Mascarpone | Caramel Popcorn