



Presented by  
**OCBC** VOYAGE

## **DINNER MENU**

### **Gambero Rosso di Mazara**

Wild Caught Red Prawns of Sicily | Amalfi Lemon  
Ricotta Di Pecora Blanc-Manger



### **L'Asperge Blanche**

Seasonal White Asparagus from France  
Kaluga Queen Oscietra Caviar & Maltaise Sauce



### **Le Ris de Veau**

Milk-Fed Veal Sweetbread | Argan Oil & Preserved  
Lemon Petits Pois à la française & Seasonal Morel Mushroom



### **La Pastilla de Homard**

Brittany Blue Lobster Pastilla | Chermoula  
Organic Saffron & Silician Pistachio | Muhammara Sauce



### **Yukimuro Wagyu Beef**

Snow-Aged Wagyu Beef Sirloin | Binchō-Tan Wood  
Artichoke à la Barigoule | Grape Must & Mustard Sauce



### **Le Chariot de Fromages Affinées**

Mons Selection of Mature Cheeses  
Espelette Pepper Confiture | Medjool Date



### **Le Pamplemousse**

Grapefruit & Wasabi Sorbet  
House Made Granola | Oabika Sauce & Lychee Espuma



Petite Fours

*Menu is subject to changes due to availability and seasonality of ingredients*