



Presented by
OCBC VOYAGE

7 to 9 August 2023

DINNER MENU

APPETIZERS

Croissant, Beef Tartare and Truffle

Sardines Tart

Watermelon With Sangría

END

1ST COURSE

Pickled Beetroot

Roasted Beetroot, Pickled Beetroot, Finger Lime, Smoked Cream and Frozen Yogurt Powder

END

2ND COURSE

Octopus Rice

Octopus, Romesco Sauce, Chorizo and Paprika

END

3RD COURSE

Turbot With "Café De Hofmann" Sauce

Orange, Pecan, Mushrooms

or

Beef Sirloin

Potato Mille Feuille Tartlet with Marrow and Piquillo Peppers

END

DESSERT

Chocolate And Olive Oil

Cocoa Cookie, Toasted Caramel Cream, Guava Gel, Frozen Chocolate Foam

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