



Presented by  
**OCBC VOYAGE**

**April 2024**

**SET MENU**

**First Course**

**Choice of:**

**Marinated Salmon with Garden Herbs**  
Orange Confit | Salmon Roe | Melba Toast

**OR**

**Classic Beef Tartare**  
Caper | Cornichon | Onion | Organic Egg Yolk | Mustard

**2nd Appetiser**

**Seared Hokkaido Sea Scallop with Sea Urchin Butter Monté**  
Celeriac purée | Edamame Beans

**Soup**

**Creamy Wild Forest Mushroom Velouté**  
Foie Gras Morceaux

**Main Course**

**Choice of:**

**Mustard Grilled Coquelet "Mirepoix Jus"**  
Grilled Parsley Tomato | Shoestring Fries

**OR**

**Roast Pacific Sea Bass with Prosciutto Ham**  
Lentil With Garden Herbs | Curry Oil

**OR**

**Roast Angus Beef Tenderloin with Red Bell Pepper Maitre'D Butter**  
Grilled Parsley Tomato | Shoestring Fries

**Dessert**

**Traditional Floating Island**  
New Caledonia Vanilla Sauce

*Menu is subject to change due to availability and seasonality of ingredients.*