

SEA.

Welcome to SEA, our signature underwater restaurant housing the world's first wine cellar. Perched at the edge of our reef, be mesmerised by visits from sharks, big fishes, and other sea creatures swimming by. Identify different kinds of marine life 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. Wine Guru, Aruldasan Jesuraj, will orchestrate wine pairings from a range that spans three centuries to complement the culinary creations, if you choose to indulge.

We hope you have an amazing epicurean experience at our multi award-winning restaurant. *Please inform us of any dietary preferences or allergies.*

DÉGUSTATION DINNER

Seven-course: USD 395++ per person (*excluding beverages*)
Seven-course: USD 590++ per person (*with wine pairing*)
(*Half Board/Full Board credit applicable*)

AMUSE BOUCHE

Tataki – Shisho vinaigrette, sesame seed, garlic chips
Tartare – Finger lime, crispy black rice, ginger tamarind dressing
Gullah – Spiced tuna dumplings, curry mayo
2020, Gavi dei Gavi DOCG, La Scolca Black Label, Italy

LOBSTER

Poached lobster ceviche, mango, red onion, coriander, chilli lime gel, yuzu pearls, young coconut dressing, caviar
2020, Sancerre Blanc, Pascal Jolivet, Loire, France

RIVER SCAMPI



Garlic thyme roasted asian river scampi, orange beurre blanc with dill, ginger carrot puree, fennel flower dust
2018, Umbria IGT, 'Cervaro della Sala', Marchesi Antinori, Italy

SCALLOP AND PORK BELLY



Braised pork belly, seared scallop, hollandaise, pea puree, apple cinnamon gel, crispy chicken skin, port jus with cherry
2016, The Sadie Family 'Palladius' White, Swartland, South Africa

MONK FISH

Marinated with curry leaf and island spices, seafood curry espuma, seared foie gras, kumquat chutney
2016, Domaine de Montille, Les Taillepieds, Volnay Premier Cru, France

TAJIMA WAGYU 9+

Seared striploin, braised short rib, smoked potato cream, black truffle, baby vegetables, black garlic jus
Wine Guru's Favourite

PASSION FRUIT VACHERIN

Compressed fruit cocktail, valrhonayuzu ganache, lime form, gold leaf, almond crust, coconut maltose powder
VDN Terra VinyaBanyuls, M. Chapoutier NV, France

PETIT FOURS



ALCOHOL



PORK

Prices are quoted in US dollars (USD) and are subject to 10% service charge and 12% government taxes.