



L U N C H

STEAMED ALASKAN KING CRAB
Apple & celeriac puree, saffron mirror, salmon roe

MALDIVIAN YELLOW FIN TUNA TARTAR
Smoked sour cream, pickled rose apple, beluga caviar, lemon balm

GLACIER 51 PATAGONIAN TOOTHFISH
Diamond clam, sea grapes, oyster mushroom, oceanic foam,
candied kombu, Ikura beurre blanc

CANADIAN LOBSTER
Saffron bisque emulsion, squid ink 'rouille', passion fruit, carrot and ginger puree, kaffir lime powder

or

WAGYU BEEF TENDERLOIN MB7+, WAGYU CHEEK
Truffle soubise, pan seared foie gras, braised shallot, black truffle

GOLDEN GEM
Strawberry and white chocolate mousse, mixed berry compote, truffle ice cream, golden chocolate sphere,
caramel and chocolate sauce