



SELECTIONS FROM THE SEA

GROUPEL INSPIRED MENU

AMUSE

Waffle Smoked Salmon, Sour Cream,
Young Capers (E.F.D.G)

APPETIZER

Pickled Beet, Yogurt Lemon Oil, Tiger Prawn (F.D.G)

SOUP

Clam Chowder, Potato, Celery (F.D)

SHERBET

Yuzu, Apple

MAIN

Seared Grouper, Braised Carrot, Couscous,
Lemon Condiments (F.D)

DESSERT

Chef's Surprise

E: Egg | F: Fish | D: Dairy | G: Gluten



DiVAZ



SELECTIONS FROM THE SEA

SEABASS INSPIRED MENU

AMUSE

Seabass Ceviche, Green Apple, Fennel,
Dill (F.G)

APPETIZER

Perfect Egg, Crab Lump, Asparagus, Sweet Potato,
Pecan Nuts, Garlic Emulsion (E.F.D.N)

SOUP

Rockfish Bolhabaissa, Potato, Celery, Rouille,
Grilled Bread (F.D.G)

SHERBET

Citrus, Confit Pineapple

MAIN

Crusted Seabass, Fingerling Potato, Edamame, Shimeji,
Sweet & Sour Broth (F.D.S.N)

DESSERT

Chef's Surprise

E: Egg | F: Fish | D: Dairy | G: Gluten | N: Nuts | S: Soyabeans



DiVAZ



SELECTIONS FROM THE SEA

SALMON INSPIRED MENU

AMUSE

Herb Crusted Tuna, Edamame, Black Olives (F.D.G)

APPETIZER

Salmon Lollipop, Avocado, Wasabi Pea, Red Basil (F.D)

SOUP

Lobster Bisque, Semi Dried Baby Tomato, Roasted Ciabatta Bread (F.D.G)

SHERBET

Hibiscus, Lemongrass

MAIN

Pan Fried Salmon, Cauliflower Mousseline, Hazelnut Powder, Shimeji Mushroom, Basil Oil (F.D.N)

DESSERT

Chef's Surprise

F: Fish | D: Dairy | G: Gluten | N: Nuts

DiVAZ