



PRIVATE DINING DOME MENU

7-COURSE DEGUSTATION MENU

AMUSE-BOUCHE

A delicate bite to excite the palate

Truffle-infused Parmesan custard topped with lobster foam.

STARTER

Chilled oysters with Champagne granita and yuzu pearls, garnished with edible flowers.

SECOND COURSE

Pan-seared scallops on a bed of pea purée, crispy pancetta, and lemon butter sauce.

THIRD COURSE

Wild mushroom risotto with shaved truffle and aged Parmesan.

MAIN COURSE

Sous-vide duck breast with roasted beetroot, caramelised figs, and red wine jus.

PRE-DESSERT

A refreshing basil and lime sorbet, topped with raspberry dust.

DESSERT

Rich chocolate fondant with a liquid caramel centre, served with Madagascan vanilla bean gelato and gold leaf.

