

# SEAFOOD PLATTER

\$938 (FOR TWO)

Served with two glasses of  
Château de Berne 'Inspiration' Rosé,  
France, 2020

## FRESH CHILLED SEAFOOD

Freshly shucked seasonal oyster (4 pieces)

Sake steamed abalone (2 pieces)

Hand-dived scallop (2 pieces)

King Crab leg (200g)

Lobster (Whole)

Served with three sauces:  
cocktail, yuzu kosho-mayo, bergamot ponzu

## TOP UP

**Locally sourced littleneck clam Meunière** (300g)

Garlic and white wine butter sauce,  
served with grilled sourdough bread

**\$88**

A bottle of Piper-Heidsieck Cuvée Brut N.V.

**\$288**

Available 12:00pm to 9:00pm daily.

Price is subject to 10% service charge.

This offer cannot be used in conjunction with other discounts or  
privileges.

