



UNDERWATER RESAURANT

The Art of World's Finest Ingredients

# VEGETARIAN MENU

320++ Per Person

*Beneath the Sea is an exclusive underwater dining experience, blending ocean immersion with the finest ingredients from around the globe*

## AMUSE BOUCHE

### TRUFFLE ECLAIR

*Truffle celeriac cream, moral mushroom, olive oil caviar, wasabi dust*

## APPETIZER

### INVOLTINI VERDE MEDITERRANEO

*Cucumber, artichoke & whipped ricotta, lemon zest, avo cream, sour cream, pickled radish, heirloom tomato-watermelon gazpacho, green oil, micro shiso*

## ENTREE

### KADDAFI

*White asparagus, onion puree, apple caviar, daikon radish, turnip, garden cress, parsley oil, green onion*

## PALATE CLEANSER

*Granny smith, vibrant yuzu, mint, lemon zest fresh basil essence, crystalline sweetness scene*

## MAIN COURSE

### TRUFFLE RISOTTO

*Silky carnaroli rice, wild forest mushrooms, crowned truffle shavings, truffle butter, crisp parmesan tuile, golden hazelnut crumble, whisper of porcini powder*

## INDULGENCE

### TRUFFLE RASPBERRY


*Truffle raspberry dome, chocolate shell, hazelnut parline, choco white sand, citric bubble, fresh berries*














## PETIT FOUR | MIGNARDISE

### A SWEET CULINARY FINALE

*A celebration of global flavors and thoughtful craftsmanship, where each bite reflects balance, texture, and heritage*

*Raspberry Rose Macaron   *

*Pistachio Praline Truffle    *

All the prices are US Dollars and Subject to service charge and government taxes

