

# DESTINATION DINING

## **Bread n' Butter**

baker's basket, kopee fai leaf butter

## **Have Some Greens**

pea sprout salad, pomegranate, garden herbs, balsamic vinegar

## **Get Some BBQ**

tiger prawns, fish fillets

beef tenderloin, pork chops

baked potato, vegetable skewers, corn on the cob

## **Saucy Baby**

chimichurri, sukiyaki barbeque sauce, cilantro-tomato salsa

## **Sweetlicious**

*choose 1 for your sweet sensational ending*

banana rum tart with sugared tacos

fresh fruit platter

## **Spike It Up - Food**

wagyu burger +28

tomahawk steak ±1,200gr +190

lamb rack ±350gr +55

chicken thigh +25

calamari +30

spiny rock lobster ±600gr +110

## **Spike It Up - Wine**

### **Bubbles**

Rivani Rosé Veneto, Italy +65

Bodega Muga Conde de Haro Brut Rioja, Spain +125

### **Rosé**

Clarendelle Rosé inspired by Haut Brion Bordeaux, France +90

### **White**

La Vierge Original Sin Sauvignon Blanc Walker Bay, South Africa +75

La Scolca Gavi Cortese Piedmont, Italy +95

### **Red**

La Vierge Nymphomane Blend Hemel-en-Aarde Ridge, South Africa +75

Clarendelle inspired by Haut Brion Bordeaux, France +90

## **WHAT YOU GET**

a private chef & a service host

01 bottle of house wine

private table set-up

bonfire

transportation

24 hr advance reservation required

50% applicable cancellation charge

## **350 per guest**

Prices in USD, included service charge & GST.

Menu & prices are subject to change.

Please contact our Guest Services (dial "0") for reservations.