

Dinner Amical



Arrival Cocktails served at Infinity bar

888 signature cocktail and Bellini's
Serrano ham, spinach cornets
and Vietnamese fresh spring rolls

"Oyster & Pearls" - Fine De Claire Oyster and salmon pearls, lime cider foam
Veuve Clicquot Ponsadin Yellow Label Brut Champagne NV, France

Phuket lobster gelled consommé scented with vanilla, egg plant caviar
2007 Ridge Vineyard Chardonnay Santa Cruz Mountain, California, U.S.A

Andaman crab tian soured mango, cucumber essence
2007 Ridge Vineyard Chardonnay Santa Cruz Mountain, California, U.S.A

Green tea cured Japanese scallop martini

Confit of New Zealand Lamb rack, truffled potato puree, ratatouille drizzle
Salt Guru- Flavour enhance porcini salt
2006 Côtes du Rhône "Belleruche", Chapoutier, France

Tête de moine cheese, quince puree roasted walnut bread
2005 Chateau Cissac AOC, Bordeaux France

Black sesame panna cotta with sticky papaya, fresh raspberry sorbet
2009 Monsoon Valley Muscat, Hua Hin Vineyard, Thailand

Espresso, tea & fine chocolates served at The Tree House

Menu is created by our general manager

Mr. Mark Hehir



Salt Sommelier



Our SALT Sommelier Collection to complement the range of succulent sea foods and fiery BBQ's, enhancing your Sea.Fire.Salt dining experience, diet and detoxification. Our SALT Sommelier will pair the SALT with your food selection

Salt available

Cyprus	Cyprus Black Lava flake salt
U.S.A	Hawaiian Sea Salt
Bolivia	Bolivian Rose
Pakistan	Himalayan Pink Salt
New Zealand	Pacific Natural Sea Salt
U.S.A	Salish Smoked Salt
India	Kala Namak
France	Sel Gris
New Zealand	Marlborough Flakey sea salt
Indonesia	Coconut and Lime smoked sea salt
U.S.A	Hiwa Kai - Hawaiian Sea Salt
Peru	Peruvian Pink salt
Italy	Durango
Italy	Black Truffle Salt
Italy	Porcini Mushroom Salt
Italy	Trapani Sea Salt
Australia	Murray River gourmet salt flakes