

# Lobster Menu



## STARTER

Lobster Slices in Vinaigrette of Extra Virgin Olive Oil, Ginger, and Passion Fruit

## FIRST COURSE

Lobster Ravioli in a Cream of Leek and Pistachio

## MAIN COURSE

Grilled Lobster marinated in Exotic Mango Sauce

## DESSERT

Scoop of lemon sorbet

9,000/- Per Person, Drinks Excluded





# Crab Menu



## STARTER

Crab Tower in an Emulsion of Orange and Ginger

## FIRST COURSE

Tagliolini with Crab in Sea Pesto with Juniper Berries

## MAIN COURSE

Crab Catalana

## DESSERT

Catalan Cream with Lime

7,500/- Per Person, Drinks Excluded







# Prawns Menu

## STARTER

Jumbo Prawns in Goddess Sauce

## FIRST COURSE

Prawns and Radicchio Risotto

## MAIN COURSE

Steamed Prawns with Citrus in an Emulsion of Soy, Ginger, Lime, Rum, and Honey

## DESSERT

Chocolate Souffle' with Vanilla Ice Cream

9,000/- Per Person, Drinks Excluded

