



M Cuisine

GASTRONOMIC SEAFOOD TASTING MENU AT M CUISINE

CAVIAR

Horseradish cream, Blini

OYSTERS

Belon, pickled shallots gelatin

OCTOPUS

Fremantle, Blood grapefruit salsa, Pesto

VEAL SWEETBREADS

Avocado cream, Preserved lemon

OCEAN TROUT

Line caught & cured, Beet Carpaccio, Iberico Bellota ham

BEEF & BLACK TRUFFLE

Prime Black Angus tenderloin, Shaved Black truffle Polenta

CHEESE

Selected artisan, Condiments

CRÈME BRULÉE

Red fruit basket, Mango Coulis



Menu at \$1880 per person, min. 10 guests *no service charge