



# SEAFOOD MENU



**AMUSE**

***Tartar of Tiger Prawns***

Lemon Zest, Aioli

***Taittinger Brut Réserve***

Golden yellow with fine bubbles with lingering foam. The nose is very open and expressive.

**FIRST**

***Carpaccio of Scallops***

Cold Asparagus Gazpacho with Mango, Micro Salad and Truffle Oil

***Trivento Tribu Torrontes***

A very aromatic wine with intense floral aromas backed up by lemon and orange notes with hints of white peach.

**SECOND**

***Langoustine Roulade***

Creamy Leek, Lobster Bisque

***Yalumba 'Y Series' Chardonnay Unwooded***

Aromas of peaches, cashew nuts.

Guava and exotic spices noted on the palate with a clean and crisp finish.

**MAIN**

***Pan Seared Lobster***

Baby Vegetables and Passion Fruit Butter

***Ken Forrester Pinotage 'Petit'***

Huge dollops of ripe mulberry and cherry fruit on the nose, inky red and black color with bright hints.

Juicy, accessible, soft and rich on the palate.

**DESSERT**

***Dark Chocolate Sphere***

Raspberry Sorbet, Chocolate Ice Cream, Hot Chocolate Sauce

***Val d'Orbieu Muscat Saint Jean de Minervois, Languedoc***

Deep yellow gold in color with apricots flavors, honey and quince.

*\$90 ++ per person*

*Aqva Restaurant – as from 19:30*