

FIVE SAILS

DINNER

APPETIZERS

FOIE GRAS & KING SALMON DUO 30

foie gras terrine, house smoked king salmon
quail's gate optima jelly, yuzu sorbet

ADD PAN SEARED ROUGIÉ FOIE GRAS \$16

BURGUNDY SNAILS & SWEETBREADS 29

heirloom carrots, spinach purée, hazelnut
tuile, tarragon jus

LANGOUSTINE & TRUFFLE RAVIOLI 34

porcini and truffle ravioli, seasonal
vegetables, champagne broth

RED BEETROOT CARNAROLI RISOTTO 26

parsnip espuma, heirloom tomato tartare
parmesan & almond tuile

ADD SCALLOP 1pc / \$11

ADD LANGOUSTINE 1pc / \$19

63°C EGG & CONFIT ONION TARTELETTE 24

green pea purée, artichoke heart
iberico ham, tarragon butter

PAIRS WELL WITH CAVIAR - ASK FOR OUR SELECTION

VEGETABLE MEDLEY IN TARTE FEUILLETÉE 24

seasonal vegetables, gazpacho coulis
shaved truffles

SCALLOPS IN A NEST 29

fava beans, edible flowers, sprouts
salted caramel

SEAFOOD & KAVIARI PLATTERS

house smoked king salmon and kampachi duo, west coast oysters, selection of caviar

TANSMONTANUS 30GR \$295

OSCIETRE 30GR PLATTER \$355

KRISTAL (RIVER BELUGA) 50GR \$515

BELUGA 50GR \$1090

MAINS

WHOLE ATLANTIC LOBSTER 1.5 LBS MP

citrus butter poached, baby vegetables
lobster emulsion

PRESENTED OUT OF THE SHELL

SLOW-COOKED HALIBUT 46

red beet purée, seasonal vegetables
sauce vin blanc

SMOKED & PAN-SEARED SABLEFISH 46

sake marinade, summer vegetables
white wine risotto purée, saffron butter sauce

PAN-SEARED SEA BASS PICCATA 48

fingerling potatoes, market vegetables
lemon & caper butter sauce

GRAND MARNIER DUCK BREAST 48

seared duck breast, vegetable madeleines
parmesan espuma, fennel crème brûlée
asparagus, grand marnier reduction

DUCK SOURCED FROM ROUGIÉ, FRANCE

CANNON OF LAMB 52

celery purée, confit artichokes
celery foam, lamb & cluizel dark
chocolate jus

BERETTA BEEF TENDERLOIN 58

carrot symphony, green pea & kale purée
carrot jus, japanese black garlic
black garlic oil

ADD PAN SEARED ROUGIÉ FOIE GRAS \$16

12oz PORK CHOP 48

seared, wild mushrooms with pistachios &
cacao, yukon gold espuma, wasabi & white
asparagus flan, shaved patanegra
green apple mustard jus

ACCOMPAGNEMENTS

CHAMPIGNONS DES BOIS 16

elephant garlic, herbs, hazelnut oil

YUKON GOLD ESPUMA 14

traditional pomme purée

PLEASE ADVISE YOUR SERVER OF ALL ALLERGIES AS NOT ALL OF THE INGREDIENTS ARE LISTED. VEGETARIAN OPTIONS AVAILABLE UPON REQUEST. SPLIT CHARGES APPLY. SOUFFLÉ LOVERS - REQUEST IN ADVANCE TO ALLOW 15-20 MINUTES FOR PREPARATION.