

COLD APPETIZERS

- Red Sky Caesar Salad** *P* 455
Crispy bacon, sour bread croutons, parmesan shavings
- Thirteen Vegetable Crunchy Salad** *D G V C H S* 535
Avocado, black olive emulsion
- Marbled Foie Gras Terrine** *P* 790
Vanilla infused apple compote, Black Forest ham, pine nut dressing
- Poached Maine Lobster** *P D G C H S* 895
Orange rosemary jam, marinated golden chanterelles, citrus jus
- Blue Crab & Scallop Tartare** *G C H S* 885
White tomato basil foam, garlic chips
- Half Dozen of Cap Horn Fine de Claire Oysters No.1** *D G H* 955
Champagne mignonette, American cocktail sauce, Japanese dressing lemon wedges

SOUPS

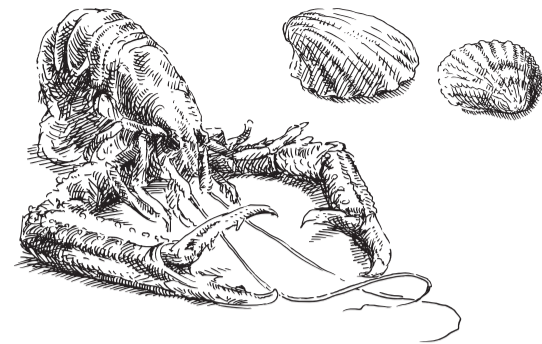
- Creamy Lobster Bisque Soup** *P D G* 555
Lobster flavoured popcorn
- Light Chestnut Soup** 550
Foie gras custard, smoked duck breast, truffled whipped cream

WARM APPETIZERS

- Pan Seared Foie Gras** *D G* 755
Red and white wine poached pear, aromatic grape juice
- Pan Seared Hokkaido Scallops** 855
Caramelized chicory, crunchy spiced macadamia nuts pickled root salad, cream of butternut squash
- Pan Fried Blue Crab Cake** 755
Sesame yuzu tartar sauce
- Corn and Truffle Filled Agnolotti Pasta** *V* 855
Girolle mushrooms, parmesan, shaved black summer truffle
- Homemade Lobster Sausage "Boudin"** *P* 855
Lobster and fennel sauce
- Pan Seared Abalone** *P G C H S* 1,250
Ginger infused white Port sauce, vegetable julienne

WHITE ALBA TRUFFLE SEASON

- Hokkaido Scallop Carpaccio with White Truffle**
Caramelized onion tart (2 grams)
1,695
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Celeriac Rolls *V*
White truffle and parmesan creamy spinach (2 grams)
1,595
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White Truffle, White Asparagus (3 grams)
Comté cheese gratin, carved potatoes, poached egg yolk, sabayon
1,955
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Egg Tagliolini Pasta, butter and parmesan *D G V*
"Piedmont style" (3 grams)
2,295
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White Truffle Floating Island *D G V*
Alpine cheese cream "Suisse" (2 grams)
1,595
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White Truffle Vanilla Ice Cream *V*
Black truffle meringue (2 grams)
1,495



THE SEAFOOD BAR

Ideal to share
5,955

- Seafood On Ice** *P D G* 885
Selection of finest Atlantic seafood on ice which includes salmon caviar, giant prawns, Maine lobster, oysters, king crab, Carabineros, langoustines, mussels and array of dips and condiments

There may be risk associated with consuming raw shellfish. If you have any immune disorders, you should eat these products fully cooked.

FISH & SEAFOOD

- Gratinated Whole Maine Lobster** *P D G* 2,155
Porcini mushrooms, Cognac sauce, pillaf rice, lobster roe, walnuts
- Nova Scotia Lobster Felicetti Spaghetti** *H S* 2,155
Pink garlic flakes, extra virgin olive oil
- Pan Fried Dover Sole "Meunière"** *P D G* 1,955
Garlic mashed potatoes, purple potato crisp, snow pea, cauliflower
- Seared Snow Fish Fillet** *G* 1,550
Shallots confit in red Port wine sauce, caramelized sunchoke, crispy bacon
- Charred Fillet of King Salmon** *D G S* 1,355
Seaweed butter sauce, sea grapes, glazed turnip
- Pan Seared Wild Atlantic Sea Bass** *D G C H S* 1,550
Atlantic mussels, creamy white wine sauce, crisp potato puffs
- Creamy Golden Seafood Risotto** *G* 1,855
Tiger prawns, Hokkaido scallops, lobster, rosemary butter

LOVE TO SHARE

Serves two
6,955

- The Red Sky Surf & Turf Tower** *P D G*
An assortment of the freshest seafood and prime quality meats Wagyu rib-eye, lamb rack, grilled Maine lobster, giant Andaman prawns king crab and Hokkaido scallops, accompanied by seasonal vegetables, potatoes and delicious dips & sauces

MEAT & POULTRY

- Seared Pyrenees Lamb Chops** 1,855
Pink garlic, foie gras, artichoke rigatoni, lamb jus
- Wagyu Beef Tenderloin Rossini** *P G* 2,395
Truffle mash, porcini and chanterelle mushrooms, "Périgueux" sauce
- Wagyu Rib Rye "Steak Frites"** *G* 2,445
French fries, red wine and bearnaise sauce
- Twelve Spice Honey Glazed Pork Belly** *D G* 1,355
Stuffed shallots, glazed lotus root in pork sauce, pickled roots
- Slow Cooked Wagyu Beef Cheek** *G* 1,750
Aromatic vegetables, cabernet sauce, walnut crust, butternut squash mash
- 12 Hour Confit "Label Rouge" Duck Leg** *G* 1,650
Duck fat confit, ratte potatoes, mixed root vegetables, smoked duck breast gravy
- Truffle Stuffed Guinean Chicken Breast** *P G* 1,550
Walnut crust, pan fried porcini, buttered roasted potatoes, chicken jus

Sides

255

- Hand cut French fries *V*
Sweet potatoes fries *V*
Ratte potato confit in duck fat *D*
Creamy spinach *D V*
Butter poached kale *V C H S*
- V* Velvety mashed potatoes *D V S*
V C H S Rocket salad with parmesan
D G V C H Mixed garden vegetables
D G V C H Sautéed button mushrooms
D G V C H S Green asparagus with pesto

D = Gluten Free *C* = Low Calories *P* Contains Pork
D = For Diabetics *H* = Heart Friendly *P* Signature Dish
V = Vegetarian *S* = Low sodium