

COLD APPETISERS

Red Sky Caesar Salad <i>P</i>	455
Crispy bacon, sour bread croutons, parmesan shavings	
Thirteen Vegetable Crunchy Salad <i>~ D G V C H S</i>	535
Avocado, black olive emulsion	
Foie Gras Terrine <i>👑</i>	790
Vanilla infused apple compote, Black Forest ham, pine nut dressing	
Poached Maine Lobster <i>👑 ~ D G C H S</i>	895
Onion and rosemary jam, marinated golden chanterelles, citrus jus	
Half Dozen of Cap Horn Fine de Claire Oysters No.1 <i>D G H</i>	995
Champagne mignonette, American cocktail sauce, Japanese dressing lemon wedges	
Salmon Tartare with Beluga Caviar <i>👑 ~</i>	1,100
Japanese cucumber salad, saffron toast	
Alaska King Crab Salad, Hokkaido Scallops <i>G C H S</i>	885
Avocado mousse, crispy green apple, apple caviar	

SOUPS

Lobster Bisque Soup <i>👑 D G</i>	555
Lobster flavoured popcorn	
Cream of Porcini Mushrooms <i>D</i>	550
Truffle cream	

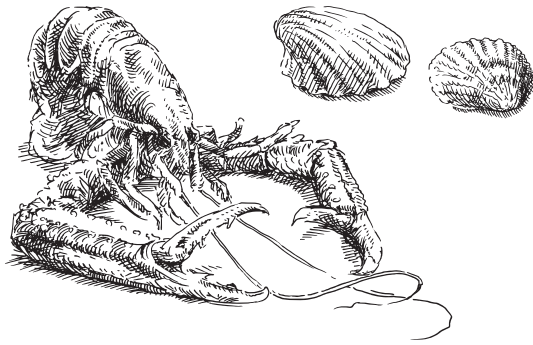
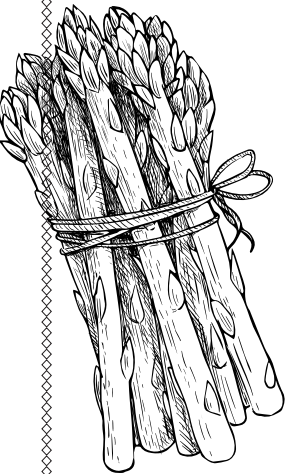
WARM APPETISERS

Pan Seared Foie Gras <i>D G</i>	955
Caramelised apple, kumquat and ginger	
Pan Seared Hokkaido Scallops <i>G</i>	855
Vermouth butter sauce, orange zests, confit cherry tomatoes	
Pan Fried Blue Crab Cake	755
Sesame yuzu tartar sauce	
Black Truffle and Parmesan "Fagottelli" Pasta Parcels	1,100
Chervil root crips	
Homemade Lobster Sausage "Boudin" <i>👑</i>	895
Grilled lobster, garlic mashed potatoes, lobster sauce	
Beluga Caviar <i>~ D H</i>	995
Deep fried organic egg	

Seasonal

WHITE ASPARAGUS & ARTICHOKE

Poached White Asparagus and Baby Artichoke	
Light citrus sabayon	850
White Asparagus Silky Soup	
Caramelized artichoke purée, poached organic egg	550
Pan Seared Foie Gras and White Asparagus	
Artichoke and truffle agnolotti	900
Maine Lobster Medallions	
Pan seared artichoke and white asparagus lobster emulsion	1,250
Pan Seared Lamb Chop	
Grilled asparagus artichoke purée, tarragon sauce	1,850



THE SEAFOOD BAR

Seafood On Ice <i>👑 D G</i>	Ideal to share 6,955
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	
Oscietra Caviar <i>~ D G H</i>	1,850
15 grams of Oscietra caviar with classic condiments	
<i>There may be risk associated with consuming raw shellfish. If you have any immune disorders, you should eat these products fully cooked.</i>	

FISH & SEAFOOD

Gratinated Whole Maine Lobster <i>👑 D G</i>	2,155
Oyster mushroom and Martell cognac sauce, truffled pillaf rice	
Nova Scotia Lobster Felicetti Spaghetti <i>H S</i>	2,155
Pink garlic flakes, extra virgin olive oil	
Pan Fried Dover Sole “Meunière” <i>👑 D G</i>	1,955
Garlic mashed potatoes, purple potato crisp, snow peas, cauliflowerer	
Seared Snow Fish Fillet <i>G</i>	1,550
Green asparagus, mashed potatoes and herbs, Port wine sauce	
Charred Fillet of King Salmon <i>D G S</i>	1,355
Potato gnocchi, sun dried tomatoes, fresh basil	
Pan Seared Wild Atlantic Sea Bass <i>D G C H S</i>	1,550
"Marinière" sauce, mashed potatoes, fresh Atlantic mussels	
Squid Ink Risotto with Seafood <i>G</i>	1,850
Lobster, Hokkaido scallop, Tiger prawn, basil pesto, romesco sauce	

LOVE TO SHARE

The Red Sky Surf & Turf Tower <i>👑 D G</i>	Serves two 6,955
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

Charcoal Grilled Hitachiwagyu Beef Sirloin A4	2,950
"Pont Neuf" potatoes, béarnaise, red wine sauce	
Marjoram Crusted Lamb Loin	1,855
Pink garlic, stuffed sun dried tomatoes, eggplant chips, lamb jus	
Wagyu Beef Tenderloin Rossini <i>👑 G</i>	2,395
Truffle mashed potatoes, porcini and chanterelle mushrooms, "Périgueux" sauce	
Wagyu Rib Eye “Steak Frites” <i>G</i>	2,445
French fries, red wine and bearnaise sauce	
12 Hour Confit "Label Rouge" Duck Leg <i>G</i>	1,650
Confit ratte potatoes, red cabbage and green apple, red wine sauce	
Spiced Crusted Caramelised Challans Duck Breast <i>G</i>	1,550
"Pommes boulangères", potato crisp, blood orange sauce	

Sides	255
Hand cut French fries <i>V</i>	
Sweet potatoes fries <i>V</i>	
Ratte potato confit in duck fat <i>D</i>	
Creamy spinach <i>D V</i>	
Butter poached kale <i>V C H S</i>	
Velvety mashed potatoes <i>D V S</i>	
Rocket salad with parmesan <i>V C H S</i>	
Mixed garden vegetables <i>D G V C H</i>	
Sautéed button mushrooms <i>D G V C H</i>	
Green asparagus with pesto <i>D G V C H S</i>	

<i>G</i> Gluten Free	<i>C</i> Low Calories	<i>P</i> Contains Pork
<i>D</i> For Diabetics	<i>H</i> Heart Friendly	<i>👑</i> Signature Dish
<i>V</i> Vegetarian	<i>S</i> Low sodium	<i>~</i> Spa Cenvaree Recommended