



ELEGANCE REBORN.
SLEEP. DINE.
MINGLE. SURPRISE.

DINNER TIME STORY MENU

APERITIF

Piña Colada

AMUSE-BOUCHE

Oyster - char roe - cucumber vinaigrette - cucumber cress
Grilled scallop - roasted pepper salsa - olive oil

Gin - Lillet Blanc - Pastis - Gurka

MIDDLE EAST

Torched lamb tartare - sesame crème - fried onion - flat bread - harissa yoghurt - tabbouleh

2015 Côtes du Rhône Les Vieilles Vignes, Santa Duc, Rhône, Frankrike

INDIA

Chicken terrine - Garam Masala mayonnaise - crispy chicken skin - fried chickpeas -
chili-pickled cauliflower

Cobra Premium Beer

SORBET

Calamansi sorbet

CHINA

Sichuan grilled pike-perch - soy-fried broccoli - prawn dumpling - enoki mushroom - mushroom
room buillion

2016 Koshu Grace, Grace Winery, Katsunuma, Japan

DESSERT

Saffron pancake from Gotland - cardamom-flavoured dewberries

2015 Les Pins, Château Tirecul la Gravière, Sudouest, Monbazillac, Frankrike