



\$388 per person Feasting Menu

TO START

Oysters

red wine vinegar, shallots

Beef Carpaccio

pickled jalapeno puree, rocket, shaved parmesan

Seabass Ceviche

coconut tigers milk, sweet potato, red onion, cilantro

Kale Chips

butternut squash aioli

Grilled Salmon

edamame puree, milk foam

M7 Wagyu Steak

m7 wagyu bavette steak, chimichurri

Linguini

rocket pesto, cherry tomatoes, wild mushrooms

Sides

french fries
seasonal green vegetables

TO FOLLOW

TO FINISH

Summer Berry Cheesecake

TO DRINK

free-flow cocktails
\$298 / 2.5 hours

Mimosa
Sangria
,Aperol Spritz

Honey Bee
vanilla vodka, honey, elderflower, lime

Ocean Breeze
rum, coconut, yuzu

Praya Punch
rum, pineapple, ginger

*Regular & premium
drinks packages also
available