



Wine Spectator  
Award 2023

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Editor's Pick  
*Best Seafood*

## Jewels of Land & Sea & Sails Cocktails

HALF DOZEN OYSTERS\* apple mustard, champagne tea mignonette 29  
FOIE GRAS TORCHON berry compote, yuzu, cocoa nib, brioche 39  
CAVIAR\* traditional accoutrement | *Siberian 1oz 89* | *Oscietra 1oz 250*

### LA PECHE

*Prosecco, Hand-Crafted Peach Nectar Mousse,  
Elderflower, Meyer Lemon Candy*  
16



### PASSION DE MER

*Charbay Vodka,  
Passion Fruit, Pineapple, Lime, Sage*  
19



### LYCHEE MARTINI

*Apricot Vodka, Lychee, Lychee Liquor, Lemon*  
20



### SAILORS DREAM

*Seersucker Gin, Lemon Juice, Simple Syrup, Basil, Blackberry*  
17



### CAPTAIN ROY

*High Plans Rye, Carpano Antica Formula, Cherry, Angostura Bitters*  
20



### OUR FASHIONED

*High Plans Rye, Home Made Coffee Honey Syrup, Angostura Bitters*  
19



### 1888 FASHION

*1888 Brugal Rum, Grand Marnier,  
Maple Syrup, Orange Bitters*  
29

## SAILS PRIX FIXE MENU

SELECT 3-COURSE 129 PER PERSON

LIMITED TO ONLY ONE MAIN COURSE

— START —

SQUASH SOUP mascarpone, walnuts, pomegranate

CRAB & AVOCADO crème fraiche, pepper jam, mango purée (supplemental 10)

CRUDO\* melon, pickled radish, exotic citrus, espelette

TUNA TARTARE\* avocado mousse, white soy vinaigrette, sesame tuille

BEEF TARTARE\* pepper jam, smoked onion purée, capers, quail egg, beef chicharron

FOIE GRAS TORCHON berry compote, yuzu, cocoa nib, brioche (supplemental 10)

ORGANIC BABY GREENS goat stracciatella, roasted shallot, banyuls vinaigrette

ORGANIC BEET SALAD feta, moscato vinaigrette, cucumber, endive, apple

— MID —

LITTLE NECK CLAMS maitake mushrooms, summer sweet corn, ramps, mini sweet peppers

WOOD-GRILLED OCTOPUS romesco, piquillo pepper & caper vinaigrette (supplemental 10)

CRISPY PORK BELLY charred oranges, fennel, slow roasted pineapple

SHARK BAY SCALLOPS wild Australian scallops, mushroom, sauce mariniere

WILD AUSTRALIAN TIGER PRAWNS herb garlic butter

— PASTA —

LINGUINI clams, nori, calabrian chili sea broth

TAGLIATELLE sunchoke, wild mushrooms, spring onion, piave vecchio

LOBSTER RAVIOLI roasted lobster, glazed salsify, shellfish reduction

TRUFFLE RISOTTO piave vecchio, black truffle, mascarpone

— MAIN —

DOVER SOLE whole dover sole, piccata sauce (supplemental 15)

GNOCCHI cauliflower puree, asparagus, wild mushroom, truffle cream

ORGANIC CHICKEN house made chicken-fennel sausage, broccolini, pistachio cream, red pepper

TUNA ROSSINI\* pepper-cruste yellowfin tuna, seared foie gras, smoked onion puree, truffle jus

LAMB DUO potato fondant, asparagus, onion, sauce paloise

TENDERLOIN tajima wagyu, mushroom purée, crispy shallot

RIBEYE tajima wagyu, mushroom purée, crispy shallot (supplemental 30)

BONE-IN RIBEYE FOR 2 tajima wagyu, natural jus (supplemental 59 per person)

— SEAFOOD MARKET —

FRESH CATCH OF THE DAY \*Local & From Around the World (Supplemental MP)  
Citrus Beurre Blanc or Provencal Vinaigrette

SEARED FOIE GRAS 39

BLACK TRUFFLE 49

— ACCOMPANIMENTS —

WILD MUSHROOMS (supplemental 21) ROASTED VEGETABLES POTATO PURÉE

GRILLED ASPARAGUS POTATO GRATIN  
(Supplemental 14 each)

— DESSERT —

MONTENEGRO mountain honey, walnuts, goat milk yoghurt

PINEAPPLE PAVLOVA passionfruit, pineapple ice cream, meringue, raspberry coulis

CHOCOLATE HAZELNUT GATEAU hazelnut nougatine, salted caramel, house made chocolate ice cream

STICKY TOFFEE PUDDING brown sugar caramel, candied pecans, house made vanilla ice cream

GRAND MARNIER SOUFFLÉ grand marnier crème anglaise, house made vanilla ice cream (supplemental 15)

VALRHONA CHOCOLATE SOUFFLÉ grand marnier crème anglaise, house made vanilla ice cream (supplemental 15)

\*22 % SERVICE CHARGE ADDED TO EACH CHECK

\*THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH SUCH AS OYSTERS, AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS (OYSTERS) FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.