



Bubble

UNDERWATER RESAURANT

The Art of World's Finest Ingredients

320++ Per Person

Beneath the Sea is an exclusive underwater dining experience, blending ocean immersion with the finest ingredients from around the globe

AMUSE BOUCHE

CAVIAR ECLAIR   

Truffle celeriac cream, smoke trout, beluga caviar, truffle sour cream

APPETIZER

INVOLTINI OCEANICO   

Cucumber, crab, avo cream, lemon zest, sour cream, pickle radish, heirloom tomato-watermelon gazpacho, green oil, micro shiso

ENTREE

KADDAFI    

Shrimp, white dashi ponzu, onion puree, rainbow trout caviar, daikon radish, turnip, garden cress, parsley oil, green onion

PALATE CLEANSER

Granny smith, vibrant yuzu, mint fresh basil essence, lemon zest, crystalline sweetness scene

MAIN COURSE

CRITIC BUTTER-POACHED LOBSTER   

Flame-kissed white asparagus, trout roe Orange-Caviar beurre blanc, green oil, silky cauliflower crème

OR

A5 MIYAZAKI WAGYU   

Ny strip, brown onion puree, roots vegetables, pumpkin puree, truffle parsnip puree, truffle shaves, juniper berry jus

INDULGENCE

TRUFFLE RASPBERRY     

Truffle raspberry dome, chocolate shell, hazelnut parline, choco white sand, citric bubble, fresh berries














PETIT FOUR | MIGNARDISE

A SWEET CULINARY FINALE

A celebration of global flavors and thoughtful craftsmanship, where each bite reflects balance, texture, and heritage

Raspberry Rose Macaron   

Pistachio Praline Truffle   

All the prices are US Dollars and Subject to service charge and government taxes

