



FESTIVE SEASON

A CELEBRATION OF LIFE

A NIGHT IN CASABLANCA

Welcome to an evening in Casablanca with a world-class dinner experience by Chef Vijay Veena and his international culinary team.

5-COURSE MENU

TRIO OF SASHIMI

Hamachi, Salmon, Tuna, Wasabi Labneh, Crispy Quinoa, Ginger



CAVIAR

Poached Crispy Egg, Crème Fraîche, Smoked Salmon, Osetra Caviar



SEABASS

Coconut Curry Emulsion, Pickled Cauliflower Crispy Leeks



WAGYU STRIPLOIN

Grilled, Confit Shallots, Truffled Potatoes, Charred Broccoli, Shaved Fresh Truffles, Sauce Périgourdine



LIMONCELLO BAR

Limoncello Cake, Pistachio Mousse, Cherry Get, Dark Chocolate Cake Crumble



Cristal Champagne Toast

VIJAY VEENA Executive Chef REIJI YOSHIZAWA Chef de Cuisine DANIELLE SANCHEZ Pastry Sous Chef



MAISON FONDÉE EN 1776

LOUIS ROEDERER
CHAMPAGNE

Please note that all prices are in U.S. Dollars and are subject to 20% service charge and 9% taxes.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.