



Wine Spectator
Award 2023

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Editor's Pick
Best Seafood

Jewels of Land & Sea

8 Course Tasting Menu is available for parties of 6 or less

FOIE GRAS TORCHON red fruits, cocoa nib, brioche 39
HALF DOZEN OYSTERS apple mustard, green tea mignonette, fresh horseradish 29
CAVIAR traditional accoutrement | Siberian 1oz 89 | Oscietra 1oz 250

SAILS TASTING MENU -Per Table Only-

225 PER PERSON | 380 WITH WINE PAIRING

STRAWBERRY GAZPACHO

organic strawberries, tomato
Cheurlin Thomas Rose du Sagnee 'MV



CRAB

miso panacota, crustacean gelee, yuzu
Villa Matilde Falerno del Massico Bianco, Campania 2018



SHARK BAY SCALLOPS

wild australian scallops, seaweed citrus beurre blanc
Arnot-Roberts Trout Gulch Vineyard Chardonnay, Santa Crus Mountains 2019



TORTELLINI

prawn, mushrooms, tarragon
Weingut Ulrich Langguth "Gourmet" Riesling 2020



DOVER SOLE EN CROUTE

celeriac, caviar & champagne velouté
The-Hilt "Old Guard" Chardonnay, Santa Barbara 2016



TUNA ROSSINI

seared foie gras, pearl onion, smoked onion purée, truffle jus
Baugier & Thunevin, Cotes du Roussillon, France 2006

OR

WAGYU ROSSINI

seared foie gras, maitake mushroom, pearl onion, truffle jus
Gran-Caus Dels Caus Can Rafols, Penedes, Spain 2006



ROSITA

lime sorbet, anejo tequilla



WHISKY PARFAIT

italian meringue, blood orange
Domaine Bott Freres, Gewurztraminer Tradition, Frankrijk, Alsace 2016

OR

HAZELNUT SOUFFLE

chocolate, vanilla anglaise, house made hazelnut ice cream
Rare Wine Historic Series "Boston Bual", Madeira, Portugal 'MV

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-crusting 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)

— SUPPLEMENTAL ADD-ONS —

SEARED FOIE GRAS 39 BLACK TRUFFLE 49

— ACCOMPANIMENTS —

WILD MUSHROOMS (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.