



A Taste of Romance

Set in an intimate corner of The Upper Deck, this candlelight dinner is designed for you to slow down and savor the moment.

Menu

BREAD & BUTTER

AMUSE BOUCHE

APPETIZER

Fish Crudo

Citrus-cured snapper, pickled cucumber, radish, apple, strawberry, strawberry aguachile, herb oil

Or

Beet & Tomato Salad (V)

Marinated beetroot, tomato, pickled shallot, honey-poached cranberry, and burrata cream, served with sourdough crackers

MAIN COURSE

Slipper Lobster

Grilled lobster, squash purée, grilled asparagus, américaine red curry sauce

Or

Grilled Rib Eye

Angus rib eye, truffle potato mousseline, onion petals, pickled soy shimeji, truffle jus

Or

Charred Cabbage Steak (V)

Lightly torched rolled cabbage glazed with strawberry tamari, pickled shimeji mushroom, crispy lettuce, fermented asparagus sauce

DESSERT

Strawberry Popsicle

Strawberry gelato coated with red velvet glaze, pistachio sponge, lemon curd, fresh berries

Or

Exotic Napoleon

Braised spiced apple and pineapple mousse layered on caramelized pastry, chai masala gelato, apple blossom