

A Little Chef

sailing on a *culinary* adventure

Burrata Caprese Reimagined

A modern interpretation of the Italian classic — luscious burrata sphere layered over a vibrant medley of cherry tomatoes, covered with tomato aspic. Accented with a pesto tuile and aged balsamic pearls that burst with flavor. A dish where artistry meets innovation.



Seafood Bisque with Cognac Cream

A rich, velvety bisque poured tableside over delicately poached seafood, enriched with a splash of cognac cream. Finished with lobster oil and micro herbs for a refined touch of coastal elegance.



French Forest Chicken Roulade

Tender chicken breast roulade, filled with sweet leeks, garlic, and garden herbs, slow-cooked to perfection. Served with butter-basted potato fondant, vibrant edamame, and finished with a luxurious black truffle sauce.



Surf & Turf – Braised & Broiled Harmony

Red wine-braised beef cheek and charred king prawns, brushed with crab-fat béarnaise and set over a silky root vegetable purée. Finished with vibrant malunggay chimichurri, crispy shallots, and delicate micro herbs.



Sweet Fire – Design Your Own Crème Brûlée

A playful grand finale where you become the chef. Start with our silky vanilla bean custard, add toppings like berries, nuts, or chocolate pearls, and caramelize your own sugar crust to a golden crackle.

