

TAXI

French Bread \$6

House baked baguette with butter

Fromages du Québec

Selection of 3 \$28 | Selection of 5 \$36

Artisan Local Charcuterie

Selection of 3 \$28 | Selection of 5 \$36

Torched Aburi \$11 each

Salmon, citrus ginger
Kampachi, ponzu

Dim Sum \$11 each

Steamed shrimp dumplings 3 pc
Steamed beef balls & watercress 3 pc
Steamed pork dumplings 3 pc
Pan-fried turnip cake 3 pc

Fresh Market Oysters

\$4 each | \$20 half dozen | \$40 dozen
Served with house gin cocktail, salmon caviar
and fresh grated horseradish

Poached Prawns \$18

House gin cocktail sauce, avocado

Abalone \$18

Garlic & herb baked abalone on the half shell, ponzu
seaweed

Olives \$8

Warmed, spiced Mediterranean mixed olives

Slow Baked Chicken Wings \$12

Stuffed with thai lobster mousse, sweet soy glaze



TAKE-OFF

Artisan Crudité \$11

Locally sourced vegetables, guacamole

Diver Scallop \$9

Beet purée smear, sautéed sea asparagus

Lotus Chip \$6

Garlic confit aioli

Sea Urchin \$12

Seared butter brioche, sesame leaf

Lamb Lollipop \$9 each

Garam masala dust, creamy cumin coriander

Vietnamese Salad Rolls \$8

Plum sauce

Truffle Popcorn \$8

Manchego dust

Bone Marrow \$18

Garlic confit

Meatballs Arrabiata \$9

Veal & pork meatball, spicy roasted tomato sauce

Heirloom Tomato &

Cold Pressed Avocado \$16

Avocado marble, cilantro lime vinaigrette,
toasted walnuts

Edamame \$8

Garlic brown butter, malden sea salt

IN-FLIGHT

Howard's 28-day Aged Striploin \$32

6 oz. California cut Certified Angus Striploin, coffee
crusted, reverse seared, sous-*vide* to a perfect
medium rare, star potato fondant

Atlantic Lobster Tail \$30

4 oz. butter poached lobster tail, roasted cauliflower,
carrot purée, pear emulsion

Black Truffle Linguine \$35

Hand crafted egg linguine, Parmesan,
shaved black truffle

Pulled Pork Taco \$24

Candied onion, cilantro mustard,
smokey barbeque sauce, lotus chips

Lobster Macaroni & Cheese \$35

4 oz. atlantic lobster tail, manchego, garlic cream

LANDING

Tri-Chocolate Decadent

Mousse Cake \$12

Layers of white, milk & dark chocolate

Green Tea Passionfruit

Mousse \$12

Green tea infused passionfruit mousse
with lychee gelée centre



ALL OUR SEAFOOD IS OCEANWISE CERTIFIED

Consuming raw or undercooked meats, poultry,
seafood, shellfish, eggs or unpasteurized milk may increase
your risk of foodborne illness.