



INFINITY SEAFOOD SENSATION

Where every dish is a masterpiece, and every bite is a revelation. Immerse yourself in a world of culinary excellence, where the sea meets the plate in a symphony of flavors.

Escape to a seafood paradise with our Infinity Seafood Sensation.

STARTERS

Asian Sea Bass Ceviche (FH) (SO)
Jalapeno, sea bass, coriander, chili, garlic, avocado,
lemon, olive oil, tobiko, soy, and mirin

Steamed Lobster Wonton Ravioli (SF) (FH)
Spring onion, salmon caviar, saffron Beurre Blanc,
and microgreens

MAIN COURSES

King Scallops on Half Shell (SF) (D)
Pomelo, snow peas, sugar snaps, tomato, and miso brown butter

Kaffir Lime Infused (GF) (SF)
Green asparagus, coconut emulsion, and Sevruga caviar

Sides to Share (V)

Steamed white rice topped with crispy shallots
Goma wakame salad with Wafu dressing

MINI SWEET TEMPTATIONS

Chef's Selection

PN
Contains
Peanuts

SO
Contains
Soy

D
Dairy
Products

G
Contains
Gluten

TN
Contains Tree
Nuts

FH
Contains
Fish

E
Contains
Eggs

SF
Contains
Sea Food

SE
Contains
Sesame



Sustainability / Locally Sourced Products

Should you have any specific dietary requirement or food preferences we will be more than happy to oblige. Simply refer to our restaurant team for assistance in creating your bespoke culinary experience.

Prices are quoted in USD and subject to 10% service charge and 17% government taxes. Prices are subject to change without notice.