



IRAMA

MENU 1

LUNCH

Chilled heirloom tomato gazpacho with poached blue lobster, basil oil, and sourdough crisps

Pan-seared wild sea bass over a saffron and asparagus risotto, finished with a lemon-herb emulsion

Deconstructed Meyer lemon tart with candied zest and a quenelle of basil-mint sorbet

DINNER

Pan-seared Hokkaido scallops with a parsnip purée, crispy pancetta, and a vanilla-bourbon reduction

Roasted Australian Wagyu tenderloin with a truffle potato mille-feuille, charred broccolini, and a rich bone marrow jus

Dark chocolate soufflé with a liquid raspberry core, served with bourbon vanilla bean gelato

MENU 2

LUNCH

Burrata di Bufala with compressed heirloom melons, prosciutto di Parma, aged balsamic pearls, and micro -arugula.

Grilled Mediterranean octopus tentacle over a smoky romesco sauce, fingerling potatoes, and a citrus-fennel salad

Coconut and lime panna cotta topped with a vibrant passionfruit coulis and fresh berries

DINNER

Foie gras au torchon with a spiced fig compote, toasted brioche, and a Sauternes reduction

Herb-crusted rack of domestic lamb with a ratatouille-stuffed zucchini blossom and a rosemary-infused lamb reduction

Classic Grand Marnier soufflé served with a delicate orange blossom crème anglaise

MENU 3

LUNCH

Yellowfin tuna tartare with avocado mousse, soy-ginger dressing, pickled radishes, and lotus root chips

House-made tagliolini with fresh Langoustines, cherry tomatoes, garlic, white wine, and a touch of chili

Pistachio semi-freddo with a drizzle of local wild honey and crushed Sicilian pistachios

DINNER

Wagyu beef carpaccio with shaved black truffles, wild arugula, Parmigiano-Reggiano extra-vecchio, and a lemon caper emulsion

Butter-poached Brittany lobster tail served with a sweet corn purée, chanterelle mushrooms, and a coral butter sauce

Affogato al caffè modern style-vanilla bean gelato spheres, warm espresso reduction, and a hazelnut biscotti sail

MENU 4

LUNCH

Greek-inspired salad with compressed cucumbers, heirloom cherry tomatoes, barrel-aged feta mousse, Kalamata olive oil, and oregano oil

Crisp-skinned red snapper over a warm Mediterranean chickpea and artichoke ragout, with a charred lemon vinaigrette

Honey-baked figs with Greek yogurt gelato, walnuts, and a whisper of lavender syrup

DINNER

Crispy soft-shell crab with a mango-jicama slaw and a spicy yuzu-kosho aioli.

Slow-braised milk-fed veal chop with a porcini mushroom fricassee, truffled polenta, and a Madeira reduction

Textures of mango—mango parfait, fresh mango gel, coconut crumble, and lime leaf snow.

MENU 5

LUNCH

Chilled Iberian jamón ibérico de bellota platter served with crystal bread, grated tomato, and extra virgin olive oil

Deconstructed seafood paella featuring red prawns, squid, and mussels over a socarrat-style saffron rice wafer

Traditional Catalan cream tarts reimagined with a modern sugar cage and fresh raspberries

DINNER

Roasted quail breast with a foie gras stuffing, parsnip cream, and a rich cherry-port reduction

Pan-roasted turbot fillet with a champagne-caviar sauce, sea asparagus, and glazed baby turnips

White chocolate and matcha lava cake with a black sesame ice cream.

MENU 6

LUNCH

Soft poached egg over a bed of wild mushrooms, asparagus spears, and a silky parmesan foam

Miso-marinated black cod served with a ginger-scented bok choy and a delicate dashi-shiitake broth

Yuzu curd tartlet with a toasted Italian meringue and a blackberry sorbet

DINNER

Seared duck breast sliced over a parsnip purée, with a blood orange reduction and microgreens

Slow-cooked short rib with a potato purée, glazed heirloom carrots, and a rich red wine reduction

Deconstructed tiramisu with mascarpone mousse, coffee gelée, and a kahlúa-soaked sponge cake

MENU 7

LUNCH

Crab salad with avocado, grapefruit segments, hearts of palm, and a tarragon vinaigrette

Prime center-cut beef filet medallions served with a truffle-infused potato purée, wild mushrooms, and a green peppercorn sauce

Selection of artisanal cheeses accompanied by truffle honey, dried fruits, and house-made crackers

DINNER

Oysters Rockefeller with a watercress sabayon and a touch of Imperial Caviar

Roasted Chilean sea bass with a lobster-infused reduction, saffron-braised leeks, and a crispy potato tuile

Coffee cold Soufflée