

A Royal Wedding Culinary Journey

An Exclusive 10-Course Gastronomic Experience

ACT I — OVERTURE & COASTAL FLAVORS

COURSE 01 • AMUSE-BOUCHE

Wine Pairing: Dom Pérignon Vintage 2013

Saffron Sphere & Golden Osetra Caviar

Liquid saffron and Meyer lemon pearl encapsulated in cocoa butter, crowned with Royal Osetra Caviar and edible 24k gold leaf on a toasted brioche disc.

COURSE 02 • COLD STARTER

Wine Pairing: Sancerre Blanc 'La Grande Côte' 2021

Hokkaido Scallop Crudo with Dragon Fruit Dressing

Thinly sliced wild scallops dressed in vibrant red dragon fruit coulis, finger lime pearls, cucumber ribbons, and infused shiso blossom oil.

COURSE 03 • SOUP VELVET

Wine Pairing: Meursault Premier Cru 2020

Velouté of Roasted Golden Beet & Truffle Cream

Silky roasted heirloom golden beet soup drizzled with black winter truffle emulsion, roasted pistachio dust, and micro edible pansies.

COURSE 04 • WARM ENTRÉE

Wine Pairing: Puligny-Montrachet 1er Cru 2019

Butter-Poached Maine Lobster & Hibiscus Reduction

Succulent Maine lobster tail poached in cultured butter, served over purple cauliflower puree with a tart hibiscus blossom reduction and sea fennel.

COURSE 05 • PASTA INFUSION

Wine Pairing: Antinori Tignanello Super Tuscan 2018

Handmade Morel & Squid Ink Agnolotti

Pillow-soft squid ink pasta filled with wild forage morels, Parmigiano-Reggiano cream, and finished with a vibrant saffron-infused emulsion.

ACT II — CRESCENDO & SWEET SYMPHONY

COURSE 06 • PALETTE CLEANSER

Pairing: Sparkling Yuzu & Butterfly Pea Blossom Botanical Elixir

Wild Blood Orange & Yuzu Sorbet

Infused with botanical mint oil and served atop a glowing bed of crushed ice crystals with dried violet dust.

COURSE 07 • FISH MAIN

Wine Pairing: Chablis Grand Cru 'Les Clos' 2019

Pan-Seared Chilean Sea Bass with Passionfruit Sauce

Wild Chilean sea bass served over coconut-infused emerald asparagus risotto, finished with a bright passionfruit beurre blanc and smoked trout roe.

COURSE 08 • POULTRY MASTERPIECE

Wine Pairing: Domaine Dujac Morey-Saint-Denis 2017

Roasted Squab Breast with Blackberry & Port Reduction

Tender pan-roasted squab breast paired with a vibrant blackberry port glaze, caramelized baby carrots, and pomme purée enriched with cultured butter.

COURSE 09 • MEAT MAIN

Wine Pairing: Château Margaux Premier Grand Cru 2012

A5 Japanese Wagyu Tenderloin & Beet Root Emulsion

Melt-in-your-mouth A5 Wagyu beef accompanied by deep crimson beet roots, braised chanterelles, and an aged balsamic Cabernet glaze.

COURSE 10 • GRAND FINALE DESSERT

Wine Pairing: Château d'Yquem Premier Cru Supérieur 2015

Valrhona Passionfruit Chocolate Dome & Raspberry Dust

Dark chocolate sphere filled with passionfruit mousse, mango compote, and almond crumble, melted tableside with hot spiced raspberry coulis.

2K ELITE DINING SOLUTIONS

LUXURY BUFFET COLLECTION

EUROPEAN LUXURY GALA

SEAFOOD & COLD DISPLAY

- Fresh Oysters — Mignonette, Lemon
- Chilled Jumbo Shrimp
- Canadian Lobster
- Smoked Atlantic Salmon
- Tuna Tartare — Avocado, Sesame, Citrus
- Crab & Avocado Salad

ARTISAN SALADS

- Burrata, Heirloom Tomato & Basil
- Roasted Beet, Goat Cheese & Pistachio
- Baby Gem Caesar with Parmesan
- French Green Bean, Potato & Egg Salad
- Pear, Arugula, Walnut & Gorgonzola

HOT APPETIZERS

- Truffle & Wild Mushroom Arancini
- Lobster Ravioli — Champagne Cream
- Crispy Calamari — Lemon Aioli
- Goat Cheese & Caramelized Onion Tart

MAIN COURSE

- Beef Tenderloin — Red Wine Jus
- Herb-Crusted Rack of Lamb — Rosemary Jus
- Pan-Seared Chilean Sea Bass — Champagne Beurre Blanc
- Chicken Supreme — Wild Mushroom & Truffle Cream

LUXURY SIDES

- Truffle Parmesan Potato Gratin
- Lobster & Saffron Risotto
- Grilled Asparagus
- Haricots Verts — Almond & Brown Butter
- Glazed Baby Carrots
- Artisan Sourdough & Whipped Butter

DESSERT ATELIER

- Chocolate Opera Cake
- Crème Brûlée

- Raspberry-Pistachio Entremet
- New York Cheesecake
- Tiramisu
- French Macarons
- Fresh Berry Pavlova
- Chocolate Truffles

2K ELITE DINING SOLUTIONS

LUXURY BUFFET COLLECTION

MODERN COASTAL LUXURY

RAW BAR

- East Coast Oysters
- Lobster & Shrimp Cocktail
- Scallop Ceviche
- Tuna Tartare
- Smoked Salmon
- Crab Claws

SIGNATURE SALADS

- Lobster, Mango & Avocado
- Burrata, Fig & Prosciutto
- Watermelon, Feta & Mint
- Mediterranean Octopus Salad
- Quinoa, Roasted Vegetable & Pomegranate
- Classic Caesar with Fresh Parmesan

LIVE STATIONS

- Prime Rib Carving Station — Au Jus, Horseradish Cream, Yorkshire Pudding
- Pasta Station — Lobster Ravioli, Wild Mushroom Tagliatelle, Fresh Parmesan, Truffle Cream, San Marzano Tomato Sauce

MAIN COURSE

- Butter-Poached Lobster Tail — Champagne Sauce
- Beef Tenderloin — Truffle Demi-Glace
- Miso-Glazed Chilean Sea Bass
- Roasted Duck Breast — Cherry-Port Reduction
- Chicken Ballotine — Morel Mushroom Sauce

SIDES

- Truffle Mashed Yukon Gold Potatoes
- Saffron Seafood Risotto
- Grilled Mediterranean Vegetables
- Roasted Brussels Sprouts — Pancetta
- Creamed Spinach
- Parmesan Potato Pavé

GRAND DESSERT BUFFET

- Dark Chocolate Fondant
- Vanilla Bean Crème Brûlée

- Lemon Meringue Tart
- Passion Fruit & Mango Verrine
- Pistachio Raspberry Cake
- Classic Tiramisu
- Assorted Macarons
- Chocolate-Dipped Strawberries
- Artisan Gelato & Sorbet