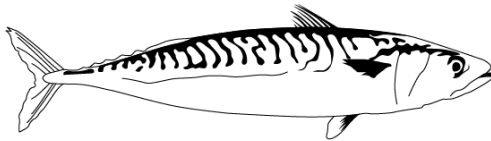


## La Mer

As a proud member of Relais & Châteaux,  
we are thrilled to present a meticulously curated dinner menu

in honor of World Oceans Day.

Join us for an exquisite culinary journey  
that pays homage to the abundance of the sea.



## Starter

Marinated Sardine Mille-Feuille Style  
with Local Sugarcane Vinaigrette  
and Vegetable Puree from Chef's Garden

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## Risotto

Sea Bream  
with Lemongrass and Coconut Emulsion,  
served atop Farm Fresh Vegetables Risotto



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## Main

Grilled Local Farmed Flounder  
with Our Farm Eggplant Aioli and Seared Scallop,  
Scallop Marinière Sauce, Piperch (Local Pepper),  
and Anise-Flavored Oil

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## Dessert

Blancmange with Aosa Seaweed and Hijiki,  
Topped with Sea Grapes  
with Farm Fresh Water Lemon Jelly

