



Blu

A culinary delight your senses won't soon forget - this is Blu.

As the specialty restaurant serving our Aqua Class guests, Blu's menu features fresh, flavourful dishes with healthful, indulgent fare. A selection of International and California wines accentuate your meal, all to be enjoyed in an intimately relaxing atmosphere.

Starters

"Blu" Cheese Soufflé

Candied Pear and Port Sauce

Macadamia Nut Crusted Scallop, Pea Puree, Pink Grapefruit Emulsion, Baked Goat Cheese, Honey Pecan Dressing, Orange Essence, Grilled Baguette

Entrées

Halibut Wrapped

in Feuille de Brick with Yellow Corn and Lobster Chowder

Blackened Ahi Tuna

Forbidden Rice, White Sesame Vinaigrette, Bok Choy and Spicy Onion

Grilled Prawns

Paella Rice, Chilli Oil, and Cilantro

Crispy Whole Duck Leg

Brussels Sprouts and Aromatic Barbeque Sauce

Black Pepper Crusted New York Strip Steak

Chipolini Onions, Water Cress, Pommers Frites

Soups/Salads

California Crab Bisque

Fish Roe and Scallions

Clam and Coconut Soup, Root Vegetables

Jicama Salda, Cucumbers, Watermelon, and Mint Puree

Desserts

White Chocolate Lava Cake

With Liquid Blueberry Center and Bergamot Sorbet

Sautéed Apples in Caramel Gelée

Buttermilk Panacotta and Spoon of Orange Blossom Sorbet