

STARTERS

<b>SCALLOP CEVICHE</b> 92 Salmon caviar, cucumber brunoise Crème fraiche and potato chips.  <i>Wine pairing recommendation:</i> BRUT, Veuve Clicquot	<b>ULTIMATE FIGS</b> 64 Brûlée figs, aged balsamic, jalapenos Olive oil and goat cheese.  <i>Wine pairing recommendation:</i> MACON, Dominique Cornin
<b>MUSSELS "RIMESCO"</b> 82 Rima's famous twist on the Catalan classic. Sauce of 4 types of peppers, almonds garlic and olive oil. Served with green herb crostinis.  <i>Wine pairing recommendation:</i> CANAVESE NEBBIOLO, Sociale della Serra	<b>BEEF FILET TARTARE "LAOS"</b> 82 Tapioca pearls, fragrant herbs, lime, handmade black chili sauce, fried shallots and snow chips.  <i>Wine pairing recommendation:</i> ESPER GRUNER VELTLINER, Matthias Warnung
<b>RAW ZUCCHINI SALAD ALA ROMA</b> 64 Fresh julienne zucchini, white truffle oil, And Italian Pecorino Romano. One of the best ways to start your meal.  <i>Wine pairing recommendation:</i> CHABLIS VIEILLES VIGNES, Jean Durup	<b>THE ULTIMATE CAESAR SALAD</b> 58 Crispy lettuce, croutons, Famous Oasis caesar sauce with parmesan.  <i>Wine pairing recommendation:</i> DRAGON BIANCO, Luigi Buadana

MAINS - PLEASE FASTEN YOUR SEATBELTS AND CHOOSE YOUR DESTINATION

<b>LOS ANGELES (LAX)</b> 275 <b>GRILLED LAMB CHOPS</b> Whole roasted camembert in fig leaves Crostinis and fig leave oil.  <i>Wine pairing recommendation:</i> CHEVALIER DE LASCOMBES, Château Lascombes	<b>LYON (LYS)</b> 190 <b>BLACK PEPPER BEEF FILET (SERVED RARE TO MR ONLY)</b> Absolutely covered with black pepper, Grilled asparagus. With porcini "crème brûlée".  <i>Wine pairing recommendation:</i> SAVIGNY LES BEAUNE 1er "FOURNAUX", Simon Bize
<b>ROME (FCO)</b> 175 <b>RISOTTO SOFT-SHELL CRAB TEMPURA</b> Porcinis stock, fresh corn, asparagus, And black truffle essence.  <i>Wine pairing recommendation:</i> PALEO, Le Macchiole	<b>ROME (FCO)</b> 170 <b>ROASTED GIANT SHRIMP</b> Filled with pistachio pesto Peeled special cherry tomatoes in 25-year old balsamic vinegar and crispy tiny potato cubes.  <i>Wine pairing recommendation:</i> 5 STELLE SFURSAT, Nino Negri
<b>HANOI (HAN)</b> 162 <b>CRISPY SKIN SEA BREAM FILLET</b> Vietnamese haute cuisine sauce of shallot, kaffir lime leaf and black pepper caramel. On a salad of fragrant herbs, glass noodles, beansprout, Thai basil, and fruit of the season.  <i>Wine pairing recommendation:</i> ESPER GRUNER VELTLINER, Matthias Warnung	<b>HONG KONG (HKG)</b> 170 <b>GRILLED DUCK BREAST</b> Lapsang-Souchong smoked tea and mandarin glaze, potato puree with chopped Bok Choy, tempura champignons and green onions.  <i>Wine pairing recommendation:</i> NUITS ST GEORGES, Henri Gouges