H2O

by chef
ANDREA BERTON

WELCOME

PRAWNS BLACK BON BON

PARMIGIANA DI MELANZANE

STARTER

SEA SCALLOP // SESAME // MOZZARELLA'S WATER // SALICORNIA

CALAMARO // FISH SOUP // SQUID INK

MAIN COURSE

PARSLEY RISOTTO // PRAWNS // CORAL POWDER

IN BETWEEN

H2O INTERLUDE

MAIN COURSE

LOCAL LOBSTER // DAIKON // PAPAYA // COCONUT

DESSERT

UOVO // YOGURT // MANGO

PAIRING MUSIC

YOU&ME

H20 by Andrea Berton Underwater Restaurant Booking

Lunch Cost $180/- per person **(excluding drinks)**
First seating: 12.00pm & 13.30pm
Second seating: 14.00pm – 15.30pm

Dinner Cost $250/- per person **(excluding drinks)**
First seating: 18.30pm – 20.30pm (Best experience)
Second seating: 21.00pm – 23.00pm

* Prior Reservations Required
* The cancellation of the reservation involves the following penalties:
* If cancelled more than 24 hours prior to the lunch / dinner, no penalty will be charged;
* If cancelled within 12 hours prior to the lunch / dinner, 50% of the price will be charged;
* In the event of No-show at the scheduled time, 100% of the price will be charged.

Above prices are inclusive of all taxes and fees, prices are subject to changes without prior notice.

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STARTER

SEA SPONGE // ANCHOVIES

“PIZZAIOLA” PRAWNS // CRISPY TAPIOCA // CAPERS POWDER

MAIN COURSE

“CONCHIGLIE” PASTA // CALAMARO // FISH SOUP // LEEK POWDER

MAIN COURSE

SEA BASS // VEGETABLES RATATOUILLE // ROASTED BELL PEPPER SAUCE

DESSERT

PINEAPPLE // COCONUT // SMOKED ROSEMARY ICE CREAM

PARING MUSIC

YOU&ME

Water

ITALY

SAN BENEDETTO	ACQUA WATER SPARKLING (750 ML)	$ 7
ACQUA PANNA	MINERAL WATER (750 ML)	$ 9
SAN PELLEGRINO	SPARKLING WATER (500 ML)	$ 9

FRANCE

BADOIT	SPARKLING WATER (750 ML)	$ 9
PERRIER	SPARKLING WATER (750 ML)	$ 9
EVIAN	MINERAL WATER (750 ML)	$ 9

NORWAY

VOSS	STILL WATER (800 ML)	$ 10
	SPARKLING WATER (800 ML)	$ 10

Champagne

Veuve Clicquot

REIMS FRANCE

PONSARDIN BRUT NV — $ 140

This firm, dense Champagne starts off with apple and citrus flavors, then turns nutty on the finish, which lingers nicely. Very well-defined and minerally.

PONSARDIN ROSE NV — $ 190

A smoky version, exhibiting light berry and watermelon notes. Quite firm, as much from the chalky sensation as from the lively acidity. Despite its lightness, this shows intensity and length.

PONSARDIN RICHE NV — $ 190

A nicely spicy, gingery bubbly that's lightly sweet, smooth in texture and easy to enjoy. Well-balanced and long lasting on the finish.

PONSARDIN VINTAGE (2008) — $ 220

A vivid version, like raw silk on the palate, with a powerful frame of acidity well-meshed with saline-tinged, minerally underpinnings and flavors of black currant, apricot, almond biscotti and crystallized honey.

PONSARDIN RICHE ROSE NV — $ 240

A lightly sweet rosé, displaying cherry Life Saver, ginger and honey notes. Open and airy in texture, yet smooth, lingering nicely on the finish.

PONSARDIN LA GRAND DAME (2004) — $ 380

A fine and lacy mousse is draped over a firm frame of well-integrated acidity, belying the complexity of this elegant Champagne.
A delicately woven tapestry of black currant, piecrust, chalk, spring blossom and lemon zest flavors ends with a lasting note of smoke-tinged minerality

PONSARDIN CAVE PRIVEE 1989 — $ 1400

eautifully integrated, with vivid acidity keeping this fresh and focused.
A hint of oyster shell underscores the flavors of glazed apricot, croissant, salted almond and dried marjoram, riding a fine, raw silk-textured palate.

Champagne

ITALY

RUINART BLANC DE BLANCS — $ 250

The nose is powerfully fresh fruits with strong notes of citrus and tropical fruits, which is followed by a small spinet of jasmine, white peaches and pink peppercorns.

RUINART ROSE — $ 250

A fine, fresh, fruity champagne with well-integrated tannins and a hint of spice on the lengthy finish. This champagne is a sensational desert sparkler especially when pair with macaroons and red berried desserts.

DOM PERIGNON BLANC — $ 450

Dom Pérignon Blanc champagne produced by the champagne house of moët & chandon, light citrusy, mineral aromas and a bit of apple shortbread. Dry lemon pith and a bit more biscuit on the palate, with long, spicy, boozy flavours.

DOM PERIGNON BLANC P2 — $ 1150

Dom Pérignon vintage champagne enhanced maturity. The assertive character of this wine now gives it genuine and authentic power; a delicate complexity woven through with freshness and minerality, the nose and palate are strikingly similar, and the velvety mouth-feel becomes deeper and richer. The overall result displays intense, elegant, saline and slight liquorice notes. Tasting Dom Pérignon P2 is an unforgettable experience.

KRUG GRANDE CUVEE — $ 600

Krug Grande Cuvée is re-created every year, it is distinguished by its deep golden color and fine bubbles. It is consistently rated one of the world's best champagnes by wine critics. Aromas of flowers in bloom, ripe, dried and citrus fruits, as well as marzipan and gingerbread. Flavours of hazelnut, and citrus fruits, almonds, brioche and honey.

KRUG ROSE — $ 900

Every édition of krug rosé perpetuates this legacy. This champagne is a delicate blend of wines of the year with wines from selected plots of the house's vast reserve library, completed with traditionally macerated pinot noir to add structure and spice. On the palate, delicate flavours of honey, citrus and dried fruit with a long finish, enhanced by its fine bubbles complete the experience.

CA'DEL BOSCO CUVEE PRESTIGE EDIZIONNE 43 — $ 130

Sparkling

FRANCE

GEISWEILER EXCELLENCE BLANC DE BLANCS BRUT	$ 45
CHARLES DE FERE ROSÈ	$ 60

ITALY

PROSECCO BIANCO NERO	$ 45
CANTINA MONTELLIANA PROSECCO EXTRA DRY	$ 45
COL DI SALICI PROSECCO DI VALDOBBIADENE	$ 65
BELLAVISTA BRUT 'ALMA' FRANCIACORTA	$ 135

Organic

ITALY

PERLAGE PROSÉCCO DI VALDOBBIADENE EXTRA DRY DOC "COL DI MANZA" (WHITE SPARKLING)	$ 75

CHILE

EMILIANA ADOBE RESERVA GEWURZTRAMINER (WHITE)	$ 45

NEW ZEALAND

RICHMOND PLAINS SAUVIGNON BLANC (WHITE)	$ 60

SOUTH AFRICA

REYNEKE ORGANIC RED CABERNET SAUVIGNON-SHIRAZ (RED)	$ 50

White

FRANCE

DOM SCHLUMBERGER PINOT GRIS PRINCES ABBES	$ 55
CHEREAU CARRE MUSCADET DE SEVRE ET MAINE	$ 55
FOUCHER-LEBRUN SANCERRE LE MONT	$ 85
HENRI BOURGEOIS QUINCY HAUTE VICTOIRE	$ 115
CHÂTEAU CHEMILLY PETIT CHABLIS	$ 125

ITALY

FRESCOBALDI ALBIZZIA CHARDONNAY	$ 65
ATTEMS CHARDONNAY	$ 70
VILLA ANTINORI BIANCO	$ 85
BANFI LA PETTEGOLA VERMENTINO	$ 90

SPAIN

CUATRO RAYAS VERDEJO	$ 60
BODEGAS MUGA BLANCO	$ 70

GERMANY

WEINHAUS RESS RHEINGAU RIESLING FEINHERB	$ 60

NEW ZEALAND

BABICH MARLBOROUGH SAUVIGNON BLANC	$ 50
BABICH BLACK LABEL PINOT GRIS	$ 65

AUSTRALIA

DEAKIN ESTATE RIESLING	$ 60
CAMBRIDGE CROSSING CHARDONNAY	$ 45

SOUTH AFRICA

MULDERBOSCH 'STEEN OP HOUT' CHENIN BLANC	$ 70
HAMILTON RUSSELL VINEYARDS ASHBOURNE	$ 70

ARGENTINA

BODEGA NORTON FINCA LA COLONIA TORRONTES	$ 45

CHILE

CASILLERO DEL DIABLO SAUVIGNON BLANC	$ 45
MARQUES DE CASA CONCHA CHARDONNAY	$ 75

USA

MIRASSOU VINEYARDS CHARDONNAY	$ 50

Rosè

FRANCE

CLARENDELLE ROSE	$	95
CHÂTEAU MINUTY ROSE	$	75

ITALY

GUADO AL TASSO SCALABRONE BOLGHERI	$	85

GERMANY

VILLA BURKLIN ROSE	$	85

NEW ZEALAND

BABICH MARLBOROUGH FORBIDDEN PINOT NOIR ROSE	$	50

SOUTH AFRICA

MULDERBOSCH CABERNET SAUVIGNON ROSE	$	75

USA

CANYON ROAD WHITE ZINFANDEL	$	60

Red

FRANCE

E. GUIGAL CÔTES DU RHÔNE ROUGE	$ 55
DOMAINE FAIVELEY MERCUREY 'LA FRAMBOISIERE'	$ 90
BARON EDMOND DE ROTHSCHILD CHATEAU DES LAURETS	$ 160
BARON EDMOND DE ROTHSCHILD LES LAURETS	$ 180
LOUIS JADOT GEVREY-CHAMBERTIN	$ 250

ITALY

MARCHESI DI BAROLO BARBERA D'ASTI DOCG RURÉ	$ 60
BERTANI RIPASSO VALPOLICELLA	$ 75
TENUTA SAN GUIDO LE DIFESE	$ 85
TENUTA PERANO CHIANTI CLASSICO	$ 100

SPAIN

FRANCK MASSARD 'EL MAGO' GARNACHA	$ 50
BODEGAS MUGA RESERVA RIOJA DOCA	$ 140

PORTUGAL

NIEPOORT FABELHAFT	$ 50

NEW ZEALAND

RONGOPAI HAWKE'S BAY MERLOT CABERNET	$ 60

AUSTRALIA

LANGMEIL STEADFAST SHIRAZ CABERNET	$ 65
STONEFISH CABERNET SAUVIGNON	$ 70

SOUTH AFRICA

LUTZVILLE PINOTAGE	$ 45
RUPERT & ROTHSCHILD CLASSIQUE	$ 105

USA

CARNIVOR CABERNET SAUVIGNON	$ 50
SAND POINT PINOT NOIR	$ 100

CHILE

HARAS DE PIRQUE HUSSONET CABERNET SAUVIGNON RESERVA	$ 70
MARQUES DE CASA CONCHA MERLOT	$ 85

ARGENTINA

CATENA ZAPATA VISTA FLORES MALBEC	$ 75
BODEGA NORTON RESERVA MALBEC	$ 85

GERMANY

VILLA BURKLIN CUVEE ROT	$ 90

Premium

FRANCE

BARON DE L. POUILLY- FUME SAUVIGNON BLANC (WHITE)	$	290
HENRI DE VILLAMONT CORTON-CHARLEMAGNE GRAND CRU (WHITE)	$	475
DOMAINE FAIVELEY LATRICIERES-CHAMBERTIN GRAND CRU (RED)	$	800
DIDIER DAGUENEAU POUILLY-FUME (WHITE)	$	585
LOUIS JADOT CLOS DE VOUGEOT GRAND CRU (RED)	$	850

ITALY

TENUTA SAN GUIDO SASSICAIA BOLGHERI DOC (RED)	$	395

USA

SAINTSBURY CARNEROS CHARDONNAY (WHITE)	$	120

Sweet

FRANCE

PETIT GUIRAUD SAUTERNES HALF BOTTLE (375 ML - WHITE)	$	95

GERMANY

MARKUS MOLITOR WEHLENER KLOSTERBERG AUSLESE RIESLING (7.5% ABV - GOLD CAPSULE - WHITE)	$	225

NEW ZEALAND

BABICH FAMILY ESTATES COWSLIP VALLEY NOBLE RIESLING (HALF BOTTLE 375 ML - WHITE)	$	105

AUSTRALIA

DEAKIN ESTATE MOSCATO (WHITE)	$	75
LANGMEIL LIVE WIRE RIESLING (WHITE)	$	85

SOUTH AFRICA

VINTALES BLOOMIN 'LATE MOSCATO (WHITE)	$	45