

VEYO

To enhance the luxury, freshness, and flavor of the food, VEYO adopts a minimalist approach to the morning breakfast buffet. Instead of a traditional large buffet spread, VEYO offers a refined selection of simple, high-quality items such as fresh bread, cereals, fruits, and an egg cooking station, allowing guests to enjoy light bites while their meals are prepared. This thoughtful set-up ensures that customers can savor a leisurely, sophisticated experience, enjoying freshly made dishes in a warm and inviting atmosphere without compromising on quality or elegance.

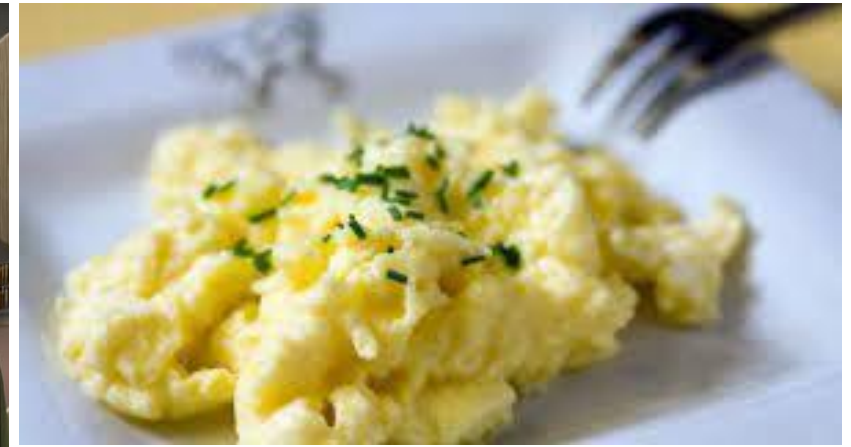




BK BREAKFAST BUFFET STATION BREADS, CROISSANTS, DANISH, MUFFINS, COLD CUTS, JUICES, WATER, MILKS, CONDIMENTS



BKBREAKFAST BUFFET STATION CEREALS , FRUITS, STICKS, CHEESES, NUTS, SEEDS, SPREADS,
CAKES CONDIMENTS



BKBREAKFAST BUFFET STATION EGG Station



BKBREAKFAST A LA CARTE BUFFET Hot dishes, HOPPERS, CONGEE, BAGLES, WAFFLES, WOK DISH, Cold dishes SALADS



LUNCH&DINNER A LA CARTE MODERN INTERNATIONAL CONTEMPORARY

WAHOO



WAHOO Restaurant is a vibrant poolside dining experience designed to evoke the relaxed yet chic ambiance of a beach club. The menu is a curated mix of Mediterranean flavors and casual favorites, offering a range of dishes that appeal to diverse tastes. Guests can indulge in light, fresh options like ceviche and sushi rolls, or enjoy heartier selections like gourmet pizzas, burgers, and sandwiches. For a shared experience, the CC Food Tower is a standout, featuring a variety of fresh seafood. The combination of coastal Mediterranean cuisine with classic comfort food makes WAHOO a perfect spot for both leisurely meals and social gatherings by the pool.





WAHOO BURGERS, WINGS, SANDWICHES, CHARCOAL GRILLED



WAHOO SEAFOOD TOWER, SASHIMI, SUSHI, ROLLS



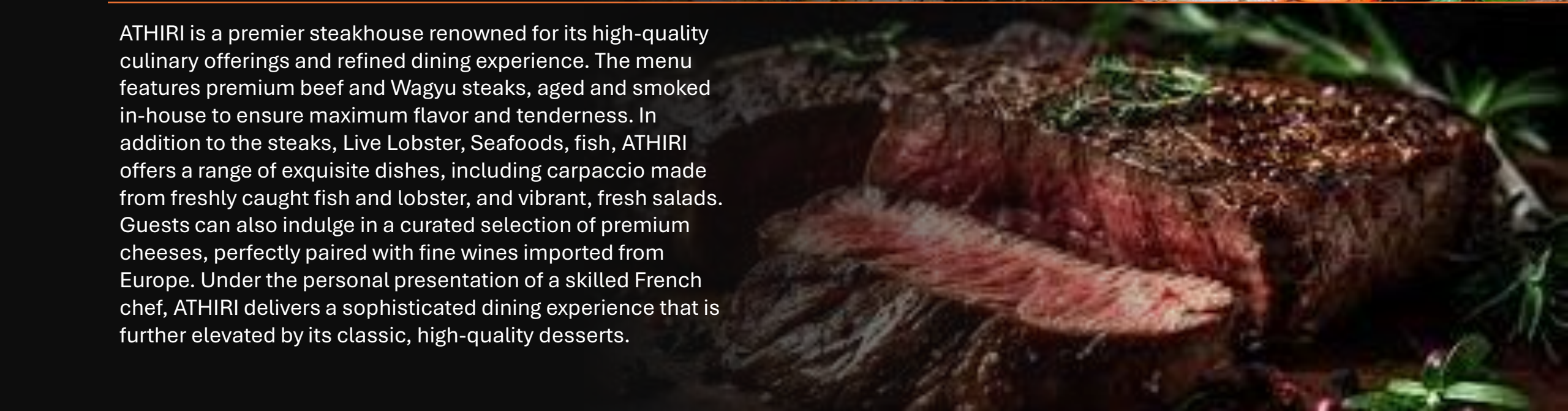
WAHOO SWEETS

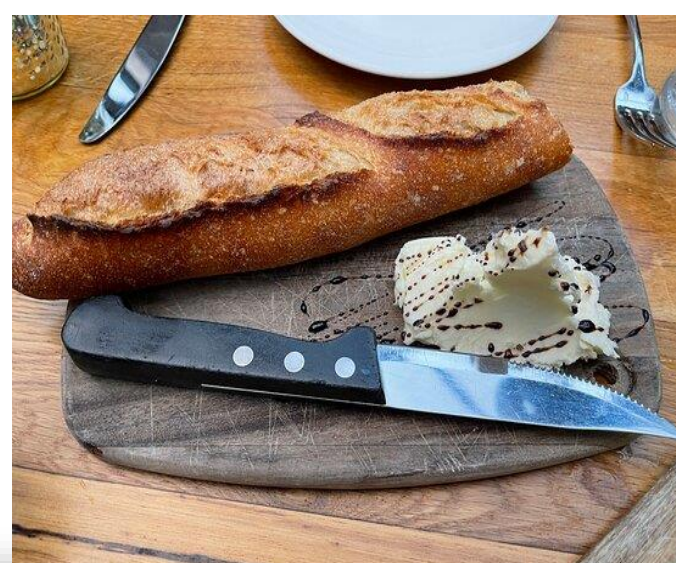
BINGSU, MINIATURE CAKES, SOUFFLE, CREAM BRULEE



ATHIRI

ATHIRI is a premier steakhouse renowned for its high-quality culinary offerings and refined dining experience. The menu features premium beef and Wagyu steaks, aged and smoked in-house to ensure maximum flavor and tenderness. In addition to the steaks, Live Lobster, Seafoods, fish, ATHIRI offers a range of exquisite dishes, including carpaccio made from freshly caught fish and lobster, and vibrant, fresh salads. Guests can also indulge in a curated selection of premium cheeses, perfectly paired with fine wines imported from Europe. Under the personal presentation of a skilled French chef, ATHIRI delivers a sophisticated dining experience that is further elevated by its classic, high-quality desserts.





ATHIRI STEAK & GRILLED HOME AGING& SMOKED, WAGYU, PREMIUM BEEF, LIVE LOBSTER, FISH, MEATS, HOME FLAVOR FRENCH BUTTER WITH SELECTION OF FRESH BAKED BREAD, PREMIUM SALTS



ATHIRI COLD/WARM APPETIZER, SALAD, GRILLED VEGETABLES




ATHIRI PREMIUM CHEESES, CLASSIC DESSERTS,



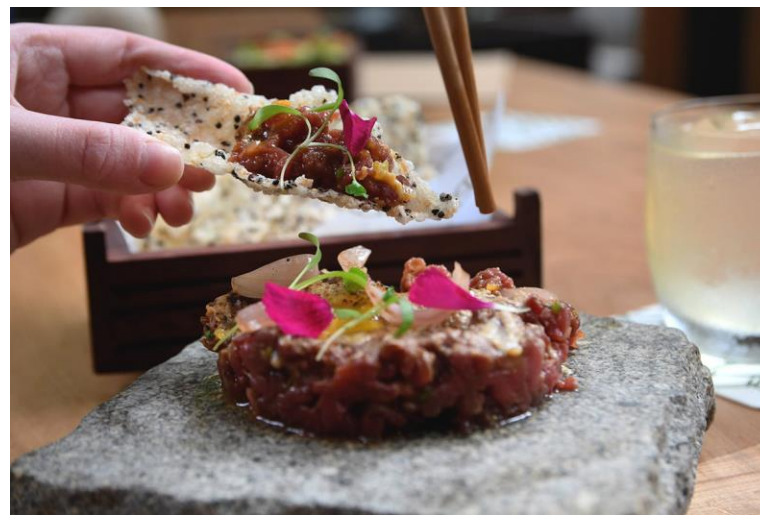
NIKKEI

Nikkei offers a sophisticated fusion of Peruvian and Japanese cuisine, blending the vibrant flavors of South America with the refined techniques of Japan. At JW's NIKKEI, traditional sushi and sashimi are reimagined with modern twists and paired seamlessly with Peruvian ceviche and barbecue, creating a unique culinary harmony. The menu showcases fresh, bold ingredients, perfectly complemented by a curated selection of Japanese sake. Set against a stunning sea view, JW's NIKKEI provides an exquisite dining experience that combines luxury with innovative gastronomy.





NIKKEI CONTEMPORAY MODERN TWIST SUSHI, SASHIMI, MAKI ROLL



NIKKEI STYLE CEVICHE, SEAWEED SASHIMI TACO, SALADS



NIKKEI PERUVIAN TWIST FLAVOR

PURE

PURE offers an exclusive private dining experience featuring herbs and vegetables sourced directly from our JW Garden, embodying the essence of farm-to-table dining. This unique herb garden allows us to provide guests with the freshest ingredients, grown on-site, to create customized dishes tailored to their preferences. By incorporating produce cultivated specifically for their meal, we deliver a personalized and immersive culinary experience that highlights the purity and freshness of each ingredient.



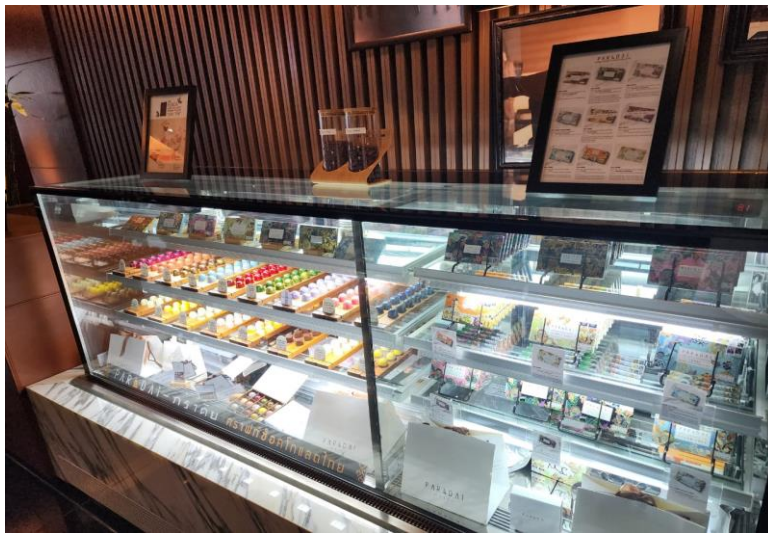


PURE PRIVIT CHEF DINNING SERVICE & SPECIAL COOKING CLASS

TITO'S

The background image shows the interior of a restaurant with a high, vaulted wooden ceiling. Numerous large, tiered, conical pendant lights hang from the ceiling, casting a warm glow. The space features a long, light-colored wooden table with dark chairs, and several white armchairs. Large windows on the right side offer a view of the outdoors. The overall atmosphere is modern and sophisticated.

At TITO'S, indulge in a luxurious dessert experience where every detail is crafted to perfection. Savor the rich, smoky flavors of chocolate, infused with the essence of eight specially aged woods, and delight in the delicate macaroon sands, hand-selected by our esteemed French chef. TITO'S also offers its signature, opulent fruit shaved ice, a refreshing treat unlike any other. To enhance the experience, exclusive seasonal goods from TITO'S are presented to make your final moments at the restaurant truly unforgettable, adding a touch of elegance to your lasting memories.



TITO'S GOODS, SMOKY CHOCOLATE, MACAROON SANDS, BINGSU



THANK YOU!!

