

Select one main course and two additional items from the starter and/or dessert sections  
65/person

-----Starters-----

**Lemon-thyme cured Hamachi crudo (\$5 supplement)**

Honeydew, citrus, pickled kohlrabi, Thai-inspired melon gazpacho,

**Truffle-chili shrimp mousse**

Saffron rouille, brioche toast with radishes, fennel and apples, sweet chili emulsion

**Garnet yam and citrus soup (vegetarian)**

Jalapeno oil, poblano-pistachio gremolata, soft poached egg

**Asparagus and fava leaf salad**

Fennel-orange ricotta, edamame, citrus, hazelnut  
(vegetarian)

**Crispy smoked baby potatoes (vegetarian by request)**

Sweet corn, pimento cheese fonduta, horseradish-chlorophyll schmear,  
applewood smoked bacon lardons

-----Main Courses-----

**Shallot-soy marinated hangar steak (\$7 supplement)**

Blackened vegetable barley, confit mushroom and cipollini onion, black garlic potato  
croquette, miso cherries

**Pan-seared local red snapper**

Labneh-goat cheese potatoes, cilantro zhoug, spring peas,  
salsa macha (contains peanuts), seaweed-lemongrass beurre blanc

**Rajasthani "khad" duck**

Recipe of nomads, prepared for kings. Slow-braised duck leg with cashews, dried rose,  
browned onions and mild chilies, served with cilantro-herb salad and crisp flatbread

**Mughlai paneer kofta (vegetarian)**

Delicate cheese-cashew-potato dumplings flavored with roasted ginger and garlic, served  
with sauteed spinach, cashews, raisins and mawa (reduced milk) sauce

-----Desserts-----

**Malted chocolate kulfi**

Salted caramel, macadamia nut streusel, cocoa-nut tuille

**Malted rye flour carrot cake**

Miso vanilla ice cream, passion fruit, chantilly cream, honey tuille

**Pineapple express Basque cheesecake**

Caramelized cheesecake with smoked pineapple, chipotle pineapple chutney, pickled  
blueberries, pineapple meringue and chantilly cream