

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

-----Starters-----

Pan-seared scallop

Blood orange, miso beurre blanc, wild mushroom mashed potatoes

Fancy pants shrimp cocktail

Charred hearts of palm, coconut-habanero leche de tigre, pink lady apple

Caramelized onion soup (vegetarian)

Soft and crunchy quinoa, toasted yeast, baby squash, truffle essence

Not-a-wedge salad (vegetarian)

A hemisphere of crunchy iceberg lettuce topped with smoked mushroom-fig jam, persimmon, quail egg and radishes with blue cheese-jalapeño dressing

Crispy smoked baby potatoes (vegetarian by request)

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

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

Australian wagyu coulotte steak (\$8 supplement)

Baby squash, buttered spinach, Thai basil, roasted tomato vierge

Lamb osso bucco “kosha mangsho”

Bengali style braised lamb, root vegetables, ghee pulao with cashews and dried fruit

King salmon, Wazwan style

A festive Kashmiri preparation, with hing aloo, green peas, paneer and ginger-tomato sauce

Warm-spiced roasted cauliflower (vegetarian)

Tender roasted cauliflower marinated with roasted cumin and coriander, street-style garbanzo beans, salad of tomatoes, mint and pomegranate, mint raita

-----Desserts-----

Malted chocolate kulfi

Salted caramel, macadamia nut streusel, cocoa-nut tuille

Salted caramel tart

Dark chocolate-caramel ganache, milk chocolate, miso vanilla ice cream

Custard cake

Poached persimmon, candied apricot, yuzu creameaux, pineapple essence