

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

Smoked black cod

Citrus-sesame kosho, avocado, baby tomato, pistachio zaatar

Caramelized onion soup (vegetarian)

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

Treviso radicchio salad “Ode to My Wife” (vegetarian)

Hazelnut, salt roasted beets, coriander cheese, cucumber ribbons,
carrot-sesame-peanut vinaigrette

Smoked beet tartare (vegetarian)

Garbanzo beans, apple, citrus, vadouvan yogurt, potato crisps

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

Dry-aged New York strip 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

Golden roasted cauliflower (vegetarian)

Black lentil cous cous, smoked pineapple, pineapple harissa

-----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 comice pear, candied apricot, yuzu creameaux, pineapple essence