

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

-----Starters-----

Ginger-star anise cured Hamachi crudo

Pearled Champagne sabayon, smoked pineapple,
pineapple-ginger leche de tigre, fermented black radishes

Smoked black cod

Charred jalapeño potato salad, citrus, kosho, wild watercress

Thai-inspired chicken larb

Minced chicken dressed with scallions, peanuts, mint, fish sauce and lime,
with smoked cream and potato crisps

Yam and citrus soup (vegetarian)

Charred poblano pepper, squash, bagel spice, coral tuille, hot honey

Radicchio salad “Ode to My Wife” (vegetarian)

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

Truffled goat cheese and onion tart (vegetarian)

Savory tart tatin with caramelized onions, goat cheese yogurt,
grapes, hot oil, radishes, pine nuts, micro arugula

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

Dry-aged New York strip steak (\$8 supplement)

Baby squash, pepita-tomatillo salsa, baby bok choy,
king oyster mushroom, roasted tomato vierge

Haryali chicken kebabs

Almond and onion sauce with mint, yellow wax beans, baby carrots, raisin-ghee pulao

Wazwan style salmon

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

Smoked heirloom carrots (vegetarian)

Carrot essence, carrot leather, dates, barley, spiced almonds

Crispy Parisienne gnocchi (vegetarian)

Mushroom and pepper escabeche, pickled cauliflower, cauliflower espuma

-----Desserts-----

Malted chocolate kulfi

Salted caramel, macadamia nut streusel, cocoa-nut tuille

Impossible layer cake

Coffee-chocolate cake, cinnamon dulce de leche flan,
toasted pecans, brandied crème anglais

Pistachio and rose tart

Damascus rose and vanilla pastry cream, miso-vanilla gelato