

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

-----Starters-----

Soy brown butter poached halibut

Squash noodles, wakame and star anise crème

Smoked black cod

Charred jalapeño potato salad, citrus, kosho, wild watercress

Lemongrass-cilantro sautéed shrimp

Tamil ginger fried rice cake, Goan sol, pickled purple carrot

Yam and citrus soup (vegetarian)

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

Frisée salad, carrot "gravlax" (vegetarian)

Soy and seaweed cured carrots, citrus, pita croutons,
golden sultanas, parmesan pepper dressing

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

Rosemary apple tart

Pecan crust, caramelized figs, whipped maple cream, miso-vanilla ice cream