

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

Beer and cheddar soup (vegetarian)

Jalapeño-onion-apple focaccia, spiced maple syrup

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

Warm spiced coffee-cured king salmon

Flavored with dried ginger, cinnamon and cloves, blackened salsify,
confit carrots, haricot verts, pickled mango

Sumac and cumin smoked carrots (vegetarian)

Chickpeas with baharat, cucumber, black sesame yogurt, carrot leather, spiced almonds

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 pears, whipped maple cream, miso-vanilla ice cream