

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

**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