

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

-----Starters-----

Double black cod

Java and orange scented black cod, lemon-anchovy emulsion, kohlrabi, lemon verbena essence

Lemongrass-cilantro sautéed shrimp

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

Yam and black garlic soup (vegetarian)

Spiced dates, apples, roasted cashews

Charred asparagus and Asian pear (vegetarian)

Pearl cous cous with goat cheese and peppers, burnt honey 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 (\$7 supplement)

Mushroom XO, duck fat potatoes, roasted tomato vierge

“Jerk” braised prime beef shortrib

Crispy polenta, spinach, winter roots, balsamic jus

Coffee-cured king salmon

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

Peas are fired up (vegetarian)

Fire-roasted English peas and corn, truffled ricotta, lemon breadcrumbs, pickled tomatoes

Parisienne gnocchi (vegetarian)

Crispy lion's mane mushroom, porcini cream, kale emulsion

-----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, housemade gelato