

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-----

**American wagyu New York strip steak (\$8 supplement)**

Mushroom XO, duck fat potatoes, roasted tomato vierge

**“Jerk” braised prime beef shortrib (\$6 supplement)**

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