

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

-----Starters-----

Garlic butter corn ribs (vegetarian)

Smoked paprika, parmesan and yuzu dip

Roasted onion "steak" (vegetarian)

Paneer "chorizo", brie fonduta, vegan demi-glacé

Hamachi mi cuit, tataki-style

Orange leche de tigre, cucumbers, radishes, winter citrus

Lemongrass-basil shrimp

Lime-coconut soubise, gochujang aioli, sesame, fennel dust

Lemon and clove scented fried chicken thigh

Mustard potatoes, hot butter sauce, rose honey

Verbena-scented potato soup "vichyssoise" (vegetarian)

Dried lime, tart mashed potatoes, mushroom "bacon", cilantro-dill chimmichuri

Samurai caesar salad (vegetarian by request)

Frisée, anchovy tartare, furikake, miso-parmesan dressing

Wild mushroom tart (vegetarian)

Gruyere, goat cheese cream, coffee-balsamic glaze

-----Main Courses-----

Kuro White Label wagyu strip loin (\$7 supplement)

Cider radishes, eggplant vierge, confit onions and king oyster mushrooms

Braised beef cheeks massaman

Crispy marble potatoes, peanuts, watercress, nuoc cham, kale

Roasted local black cod

Almond gremolata butter beans, anise, spring squash, jalapeño cream

Lemon-dill cured salmon

Soy-braised burdock root, baby carrots, spring fennel essence

Garnet yam and beet galouti (vegetarian)

Yam and paneer causa, makhani sauce, cilantro ghee rice

Charred arrowhead cabbage (vegetarian)

Achari carrot essence, mint yogurt, walnut sambol

-----Desserts-----

Mango-lime cheesecake

Mango cheesecake, cake brûlée, lime meringue, pickled blueberries,

Malted chocolate "kulfi" redux

Frozen dark ganache, mint pound cake, mint cream, macadamia crumble