

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 (\$3 supplement)**

Summer corn, jalapeño, ginger-corn leche

**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

**Double black cod**

Black beluga lentils, edamame, jalapeño cream, soy-brown butter glaze

**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