

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

Chilled pink honeydew melon soup (vegetarian by request)

Sweet ricotta, watermelon radish, sweet peppers, nduja sausage toast

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-----

Prime beef hangar steak (\$5 supplement)

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

Braised beef cheeks massaman

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

Local black cof

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, beydi poori

Summer eggplant "steak" (vegetarian)

Roasted eggplant, walnut muhammara, sesame-mint yogurt

-----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