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, dill yogurt dip

Summer tomato salad
Charred heirloom tomatoes, tomato tartar, tomato essence, mozzarella mousse

California red snapper crudo
Summer corn, radishes, peach-apple salad, soy yogurt, ginger-corn leche

Coco loco shrimp
Warm-spice marinated tiger shrimp, lemongrass tapioca pudding, loads of coconut

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

Garnet yam and beet galouti (vegetarian)
Yam and paneer causa, makhani sauce, green chutney

----------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 cod
Black beluga lentils, edamame, jalapeño cream, soy-brown butter glace

Double-cooked king salmon
Poached and roasted, nduja and carrot essence (contains pork),
field carrots, crispy quinoa, tonnata sauce

“Tandoori Chicken”
Ghee potato pavé, pickled onion, roasted mushroom, smoked tomato essence

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

Vanilla shortbread
Orange namelaka, field rhubarb, strawberries