

Reserve Tasting Menu

Choice of

1st Course

Pepper Crusted Tuna Carpaccio

Soya Lime Dressing, Daikon Radish, Cucumber, Vanilla, Wasabi Remoulad

Malbec Oysters (4 Pieces)

Apple Red Wine Mignonette, Cucumber Noodles, Lemon Pink Pepper Granita

Mediterranean Naan

Fresh Figs, Prosciutto, Roasted Garlic, Shaved Grana Padano

Asian Beef Tartar

Spring Roll Shell, Thai Chili, Spring Onion, Dijon Aioli, Ponzu Dressing

2nd Course

Tandoor Shrimp

Spiced Tomato Chutney, Mustard Green Quinoa, Pompadour Cone

Seared Scallops

Thai Asparagus, Baby Shitake Mushroom, Fresh Bean Sprouts, Tagarashi

Tempura Sushi

Gravlax Salmon, Wasabi Aioli, Tobiko, Escaviche, Avocado, Spicy Mayo

Tofu and Vegetable Thai Curry

Green Curry, Broccoli, Red Pepper, Cauliflower, Shredded Coconut, Shitake Mushroom, Almonds

3rd Course

Mango Szechwan Cornish Hen

Crispy Leeks, Truffle Vinaigrette, Frisée

Chai Black Cod

Golden Daikon, Ginger Bok Choy, Squid Ink Tapenade, Chai Tea Glaze

Sous Vide Beef Tenderloin

Chipotle Demi, Moroccan Spiced Corn, Ginger Gailan

Mushroom Orecchiette

Pinot Noir Pear Chutney, Aged Cheddar

Desserts

Chocolate Lava Cake

Banana tempura, orange vanilla ice-cream

Strawberry Crumble

Almond and Caramel Custard, Honey Sabayon

Lemon Grass Crème Brûlée

Espresso Ice-Cream