



THE BOTANICAL AFFAIR

Where nature's finest flavours come together in an elegant culinary romance.

STARTER

COMPRESSED WATERMELON & FETA WITH BASIL GEL

Watermelon compressed with balsamic vinegar and olive oil, paired with feta cheese, basil gel, and a drizzle of pomegranate reduction, garnished with micro basil and edible flowers for a fresh, colorful presentation.

SOUP

MUSHROOM & TRUFFLE CAPPUCCINO

A rich mushroom soup served with a truffle foam "cappuccino" on top, accompanied by a truffle-scented crouton. The soup is poured tableside for an elegant touch.

MAIN COURSE

SZECHUAN PEPPERCORN & LEMONGRASS-CRUSTED SALMON WITH COCONUT & MANGO SALSA

Salmon with a crust of Szechuan peppercorn and lemongrass, served with a vibrant coconut and mango salsa. Finished with a drizzle of passion fruit reduction and crispy shallots.

OR

SOUS VIDE FILET MIGNON WITH RED WINE AND BLACK PEPPER SAUCE

Tender sous vide filet mignon served with a rich red wine and black pepper sauce, accompanied by truffle-infused fingerling potatoes and roasted heirloom carrots.

DESSERT

PASSION FRUIT & COCONUT SPHERE WITH LIQUID CENTER

A spherical dessert of passion fruit and coconut with a liquid center that flows when pierced. Served with a side of ginger-coconut foam and tropical fruit coulis.

COMPLIMENTARY

1 Bottle Prosecco DOC Extra Dry





THE SILK ROAD

A refined journey through the vibrant flavours of Asia.

STARTER

DECONSTRUCTED SUSHI ROLL WITH WASABI FOAM AND SOY PEARLS

A modern take on sushi: layers of fresh tuna, avocado, and cucumber with a wasabi foam, soy pearls that burst with flavor, and a sprinkle of sesame seeds.

SOUP

GINGER-INFUSED CARROT SOUP WITH COCONUT CLOUD

A vibrant carrot soup infused with ginger, served with a floating coconut cloud made from coconut milk foam. Garnished with a hint of lime zest

MAIN COURSE

COCONUT-CURRY INFUSED SEA BASS WITH MANGO & JICAMA SALAD

Sea bass cooked with a fragrant coconut-curry glaze, paired with a refreshing mango and jicama salad. Finished with a drizzle of cilantro-lime vinaigrette and a crispy wonton chip.

OR

HERB-CRUSTED LAMB RACK WITH BEETROOT & BLACKBERRY REDUCTION

Herb-crusted lamb rack served with a beetroot and blackberry reduction, accompanied by a roasted root vegetable medley and a smooth parsnip purée. The dish is finished with a garnish of edible flowers and a drizzle of balsamic glaze.

DESSERT

MATCHA & WHITE CHOCOLATE "GARDEN" WITH RASPBERRY "DEWDROPS"

A visually stunning dessert featuring a Matcha and white chocolate 'garden' with layers of textures, including Matcha sponge, white chocolate soil, and raspberry 'dewdrops' [gel spheres that burst with flavor]. Served with edible flowers and micro herbs.

COMPLIMENTARY

1 Bottle Prosecco DOC Extra Dry