



D I N N E R

TOMATO

aromatic tomato confit | marinated burnt palm heart
pickled zucchini | glazed marinated baby onions
pickled cucumber | yuzu vegetable broth | sweet potato chips

BEEF TARTARE

prime steak | diced capers | gherkin | pickled onion
bouillon mustard

SPANISH ARTICHOKE

steamed spanish artichoke | onion mousse | beetroot
sweet potato | vegan hollandaise | poached asparagus
roasted pine nuts | onion brittle

MUSHROOM TORTELLINI

mushroom duxelle tortellini | truffle butternut
parsnip mousse | carrot | orange | cumin velouté
vegan cheese molho | pea mousse drops

TRUFFLE MUSHROOM CORNFED CHICKEN RISOTTO

bianco risotto | white wine emulsion | young pea
poached truffle egg | Parmesan

SEARED WAGYU TENDERLOIN WITH WAGYU CHEEK CONFIT

duck confit pommes | beetroot | truffle jus

MANGO CHEESE CAKE

cocoa cracker soil | mango ganache | coconut ice cream
fresh mango | wild berries | honeycomb tuile

US\$280 per person