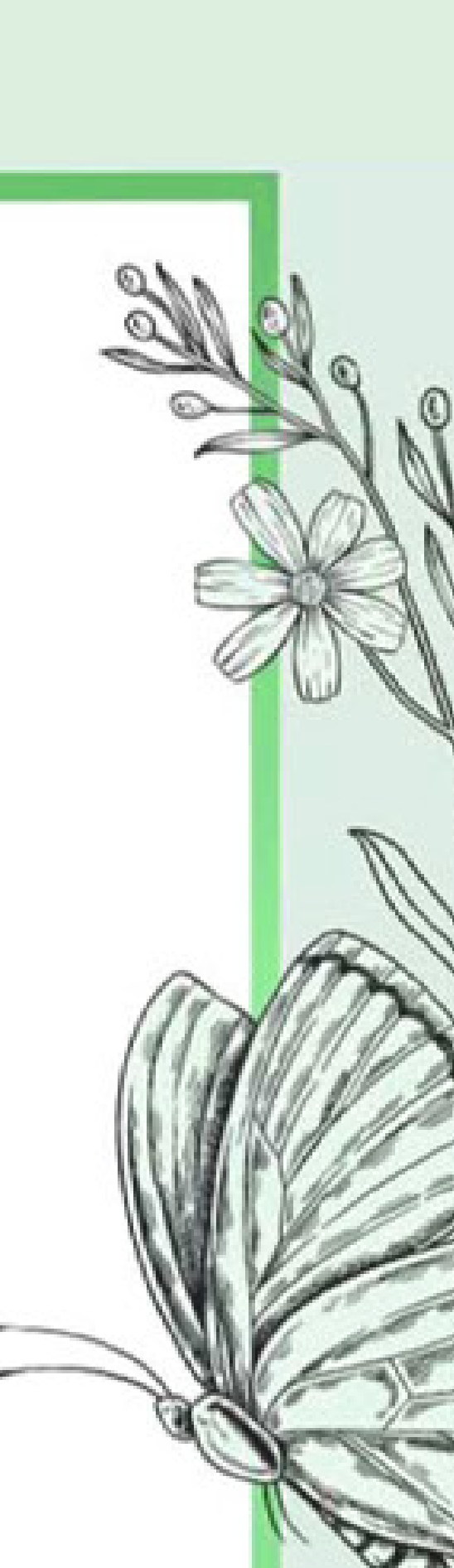




Fine Dining

Vegetarian Menu

Bread Selection with Butter, Extra-Virgin Olive Oil, Aged Balsamic Vinegar



✧ Amuse-bouche ✧

Smoked Beetroot Tartar with Orange, Feta, Hazelnuts, Fried Parsnips, & Micro Greens

✧ Starter ✧

Asparagus Ravioli with Truffle Cream Sauce Pearl, and Gold Leaf



✧ Mid Course ✧

Brown Butter Cauliflower with Pomegranate, Tahini, Lemon Air, and Micro Greens



✧ Refreshment ✧

Passion fruit Sorbet

✧ Main Course ✧

Warm Quinoa with Spinach, Avocado, Pumpkin, Almond, and Micro Greens



✧ Dessert ✧

Warm Coconut Milk with Chocolate Coffee Beans, Caramelized Orange, Pistachios, and Mint



Contains Nuts



Contains Gluten

Kindly reserve 24 hours in advance. Price is in US Dollars & subject to 10% Service Charge plus 17% TGST

